

Chef's Tasting Menu

To be taken by the entire table

Five courses priced at

£40.00 per person.

Chefs Tasting Menu
accompanied with chosen wines to complement each course

£60.00 per person

Seven courses priced at

£55.00 per person.

Chefs Tasting Menu
accompanied with chosen wines to complement each course

£80.00 per person

Please make staff aware of any food allergy, intolerance or sensitivity before you order your meal

SAMPLE MENU

7-course chef's tasting menu

colchester oyster, almond, caviar

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marinated tuna, white radish, sesame cracker, cress

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squab pigeon, goats curd, onion broth

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hand dived sea scallops, compressed apple, sweet potato, curry oil

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fillet of beef, kohlrabi, burnt leek, baked heritage potato

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manuka honey cream, pear, saffron

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chocolate banana ganache, hazelnut, lime, white chocolate meringue

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£55 per person 7 courses, £80 per person with wine flight
£40 per person 5 courses, £60 per person with wine flight

starter.....

olive oil poached salmon, heritage potato, caviar	£8.50
venison carpaccio, wasabi, manuka honey	£8.50
marinated tuna, white radish, sesame cracker, cress	£9.00
squab pigeon, goats curd, onion broth	£9.50
hand dived sea scallops, compressed apple, sweet potato, curry oil	£12.50

main.....

poached free range chicken, potato gnocchi, charred cauliflower, morels, winter truffle £17.50

roast cod, salsify, chanterelles, turkey sauce £19.50

pan roast wild seabass, scottish mussel, squid, smoked broccoli, almond £19.50

gressingham duck, sarawak pepper, compressed apple, poached blackberries, foie gras £21.50

fillet of beef, kohlrabi, burnt leek, bone marrow, baked heritage potato £28.00

side.....

duck fat fries, mangetout, chantenay carrots , heritage potatoes, tenderstem broccoli £3.50 each

dessert.....

manuka honey cream, pear, saffron	£7.50
salted caramel tart, praline cream, bitter chocolate sorbet	£7.50
passionfruit cheesecake, tropical fruit, spiced mango sorbet	£7.50
chocolate banana ganache, hazelnut, lime, white chocolate meringue	£8.50
prune and armagnac souffle, served with its own ice cream	£8.50
selection of french and british cheese accompanied by pressed apple, quince jelly, fruit and walnut bread, biscuits	£9.50
coffee, teas and infusions, with chocolates	£3.00