

3 COURSE EVENING MENU

£38 SET MENU

Snacks

Sourdough, seaweed butter 3.5
olive oil & aged balsamic vinegar

Ricotta stuffed red peppers 4.5
roast almonds, pea shoots

THE GREAT CHASE

Starters

Crispy Lamb Taco
Bell pepper cream, coriander cream, spicy ancho sauce,
Coriander cress, White chocolate guac, Yoghurt

Various Pea Buratta (v)
Pea salad, Pea cream, Peashoot, Borage,
Sundried tomato, Chili oil, Buttermilk vinaigrette
Cabbage salad

Salmon Yakitori Blini
Marinated salmon skewer, Smoked salmon tartare
Horseradish granite, Squash soubise, Celeriac Blinis

Prawn, Cauliflower and Queenie Wrap
Onion duxelles, Onion jam, Cauliflower,
Prawn consome

Tartouille (v)
Crispy goat Cheese, Salsa vizcaina, Sliced ratatouille veg
Olive oil powder, Black Mayonaise, Pesto cream

Mains

Roasted smoked Haddock Curry
Curry and Lime velouté, cockles, roasted prawn oil
Brown butter crushed potatoes, red radish, runner beans

Slowly Cow
Slow cooked beef cheek, Fried capers,
sweet onion emulsion, baby leeks,
Artichoke barigoule, grilled salsify

Nutty Duck and Parsnips
Pistachio coated Duck breast, Duck leg rilette, Confit parsnips
Parsnip crisps, Parsnips and white choc cream
Duck truffle sauce, celeriac and juniper berry macaron

Paella Soccarat (V)
w/ spring vegetables, raw mushroom, red pepper cream,
puffed black rice, micro salad

Glazed and stuffed Lamb Rack
Walnut and mushroom Pastilla, spiced caramel sauce
Brussle sprouts, smooth Chestnuts

Chicken breast blanquette
Marinated leg skewer, stuffed wing, pumpkin fondant,
fennel, olive and dill jam, marjoram cream, blanquette cream

35 day dry-aged Angus Sirloin steak

confit tomato, Padron pepper, pickled Shiitake mushroom
and a side of your choice

35 day dry-aged Angus ribeye steak

confit tomato, Padron pepper, pickled Shiitake mushroom
and a side of your choice

12 supplement

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ADD bone marrow peppercorn sauce /OR/ beef dripping butter /OR/ prawn butter **3**

Sides

Skinny Fries 3.5

Panisse 4
chickpea bites, salsa macha, apricot relish
fresh cheese

Cornish potatoes 5
crème fraiche, crispy garlic & chilli oil,
parsley cream, crispy shallot rings

Grilled sweetheart cabbage slice 4.5
Red chimmichuri, ceasar dressing, tomato crumbs

Desserts

Sam's blueberry parfait
Orange macaroon, orange & white choc ganache
Fresh blackberries, blueberries, chocolate soil,
Blackcurrant sorbet

Apple Tartin-ish
Caramelised puff pastry, confit golden apple,
walnut mincemeat, Tonka cream, Caramel Ice-cream
Compressed apple balls, quince compote

Crumble one more time
Pears, dates, lemon compote, lemon curd, banana chews
Banana caramel, intentionally burned Italian meringue
Cinnamon ice cream

£38 Three course set menu

Food Allergies and Intolerances: when you order your food please state if you have any food allergies or intolerances.
Please be aware it is not possible to guarantee against all possibilities of allergen traces or allergen cross-contamination.
All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill.