



Starters

Crab

Picked Cornish crab | Celeriac rémoulade | Fennel chutney
Soused cucumber pearls | Amaranth

Terrine

Courgette and fire roasted pepper terrine | Whipped goats cheese
Pine nut pesto | Micro leaves (V)

Pork

Suckling pig presse | Star anise | Blood orange compote
Candied zest | Aerated pork rind | Affilla shoots

Chilled Soup

Heritage tomatoes | Bocconcini | Sweet basil leaves | Spring onion
Tomato consommé | Pesto oil (V)

Mains

Rare burger

Surrey farmed entrecote beef | Confit potato chips | Raspberry ketchup
Comté cheese sauce | Heritage tomato salsa | Charred gem | Prosciutto crisp

Chicken

Maize fed chicken breast | Asparagus mousseline | Carrot | Arugula gel
Fine asparagus | Potato and cauliflower dauphinois | Poultry jus

Fish

Home smoked cod loin | Corn chowder | Sorrel and summer pea puree
Ham hock Scotch egg | Polenta mash

Mille-feuille

Smoked cashell blue | Butternut squash | Walnut docked pastry | Toasted pecan
D'Anjou pear gel | Baby toffee apple | Celery and quince puree | Tawney port soaked apricots (V)

Desserts

Lemon Drizzle

Moist Sicilian lemon sponge | Lemon curd centre | Italian meringue
Water icing crystals | Citrus textures

Strawberries and Cream

Strawberry and Madagascan vanilla ice lollies | Whipped clotted cream
Seasonal berries | Dehydrated wild strawberry crumble

Coffee and Chocolate

70% Belgium chocolate tart | Aerated white chocolate fudge | Coffee scented cream
Chocolate brownie soil | Espresso gel | Amoretti biscuits

Cheese

A tasting plate of English cheeses, water biscuits, chutney

Prepared by Head Chef Paul Holliday