

CANAPÉS

PLANT-BASED / VEGETARIAN

Wye Valley asparagus, summer truffle tartlet (v)

Nutbourne heritage tomato, fondant potato, smoked tomato dressing (ve)

Salt baked Jersey royals, wild garlic and chives emulsion (v)

Courgette, lemon and oregano terrine, whipped ricotta and salsa verde (v)

Caramel poached pear, rosemary custard, clove tuille (v)

Charred broccoli and Stilton tart, parsley mayonnaise

MEAT

Cumbrian lamb shepherd's pie croquette, pickled samphire

Leghorn chicken ballotine, wild garlic

Lake District confit pork belly, spring peas and apple salsa

Hereford bavette tartare, confit St Ewe's egg yolk

Slow-braised lamb polpette, truffled parsnip cream, pea shoots

Seared aged beef, blue cream cheese, piquillo pepper

Slow-cooked teriyaki pork belly, roasted pineapple and ginger

FISH

Exmoor caviar, salt and vinegar potato, chive crème fraîche

King prawn croquette, saffron aioli

London Smoked and Cured salmon, dill crème fraîche, fennel pollen

Dorset crab bridge roll, coronation brown crab mayonnaise

Smoked salmon mousse, charcoal cup

Charred smoked mackerel, lime mousse, keta

DESSERT

Searcys champagne and Hereford strawberry gelee

Gooseberry and sesame meringue tart

Yorkshire rhubarb and custard rice pudding

Baked white chocolate cheesecake, mango compote, lime

Strawberry tartelette, elderflower mascarpone, mint

Handmade éclair, hazelnut and cocoa crumb, espresso cream

(v) Vegetarian (ve) Vegan

Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a team member. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.

