



3- course Private Dining - Spring Menu
available from 1 March – 31 May 2021

£45ph

Home made sourdough with whipped butter & Fleur de sel (Vg option)
Cereals, milk

Starters

Soft herb & Gruyere cannelloni, crispy soft shell crab
Cereals, crustacean, egg, milk

Chargrilled Wye Valley asparagus, pickled girolles, hazelnut dressing (Vg)
Nuts, SO₂

Mains

Herb stuffed rack of new season lamb, roast garlic purée, poached asparagus
Milk

Black olive polenta, sweet pickled baby carrots, semi dried tomatoes, basil pesto (Vg)
Nuts, SO₂

Desserts

Poached forced rhubarb, custard mousse, ginger sable (V) (Vg option)
Cereals, egg, milk

Jan Huckstep

PRIVATE CHEF