



**3-course Private Dining - Spring Menu**

available from 21 March – 20 June 2022

**£60ph**

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

*Cereals, milk*

**Starters**

Chargrilled Cornish mackerel fillet, chicory & walnut salad, blood orange dressing

*Fish, nuts, SO<sub>2</sub>*

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

*Nuts, SO<sub>2</sub>*

**Mains**

Duo of Lower Wilbury Farm lamb, potato & mint terrine, poached asparagus & roast garlic

*Milk*

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

*Nuts, SO<sub>2</sub>*

**Desserts**

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

*Cereals, egg, milk*

*Ian Huckstep*

PRIVATE CHEF