



7-course Private Dining - Spring Menu
available from 21 March – 20 June 2022

£90ph

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

Course 1

Watercress veloute, crispy pancetta, crème fraiche
Milk

Cornmeal crusted green tomato fritters, smokey tomato relish (Vg)
[none]

Course 2

Chargrilled Cornish mackerel fillet, chicory & walnut salad, blood orange dressing
Fish, nuts, SO₂

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

Course 3

Morel stuffed quail, wild garlic purée, crispy leek
Milk

Crispy tempura courgette flower, shallot & caper relish (Vg)
SO₂

Course 4

Roast plaice fillets, baked leeks, wild mushroom sauce
Fish, milk

Spring vegetable & feta tart, sun blush tomato & rocket salad (V) (Vg option)
Cereals, milk

Jan Huckstep

PRIVATE CHEF



Course 5

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, SO₂

Course 6

Whipped coconut mousse, passion fruit coulis (Vg)
[none]

Course 7

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

Petit fours

Jan Huckstep

PRIVATE CHEF