



7- course Private Dining – Summer Menu

available from 21 June – 20 September

£90ph

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

Cereals, milk

Course 1

Caipirinha cured fillet of red mullet, shaved fennel, chilli & coriander

Fish

Heritage tomato carpaccio, basil jelly, shallot & rocket salad (Vg)

[none]

Course 2

Salad of crispy veal sweetbreads, green apple, bitter leaves, Banyuls vinaigrette

SO₂

Compressed watermelon, charred baby gem, crispy feta, toasted seeds (V) (Vg option)

Milk

Course 3

Summer truffle risotto, broad beans, peas & asparagus, potato crisps (Vg)

[none]

Course 4

Roast fillet of wild sea bass, salad of courgette & tomato, clam emulsion

Fish, milk, mollusc

Wild mushroom & roscoff onion tart fine, Puy lentil, garlic & aubergine salad (Vg)

Cereals, SO₂

Jan Huckstep

PRIVATE CHEF



Course 5

Sous vide guinea fowl, muscat poached baby vegetables, roast chicken emulsion
Milk, SO₂

Ravioli of Gorgonzola, walnut & smoked potato, baby leeks, sorrel beurre blanc (V) (Vg option)
Cereals, egg, milk

Course 6

Carpaccio of British strawberries, basil sorbet (Vg)
[none]

Course 7

Baked honey & lime figs, yoghurt parfait, pine nut brittle (V) (Vg option)
Egg, milk, nuts

Petit fours

Jan Huckstep

PRIVATE CHEF