



Sample Three course Menu

Price: £40.00

Starters

Salad of new season Beetroot, heritage carrots, balsamic cream, old Winchester (v)

Pea velouté, peas, spring onions, Tunworth mousse (v)

Cornish mackerel, pickled mouli, cucumber, radish, bonito cream

Pate de campagne, charlotte browns piccalilli, toasted sour dough

Smoked Scottish salmon, classically garnished, fresh soda bread

Duck rillettes, pickled pears, toasted sour dough

Main Course

Cornfed chicken breast, wild mushrooms, onion emulsion, spring greens, new potato and mint
velouté

Roast Cornish hake, prosciutto, burnt apple puree, kohlrabi, grilled hispi cabbage, cider and bacon
velouté

Vegetable wellington, pomme puree, sautéed spinach, salsa verde

Braised ox cheek, caper and raisin puree, roasted carrots, horseradish mash

Spiced grilled cauliflower, kale, golden raisins, mojo verde

Loch Duart salmon, leek, peas, smoked bacon, smoked mussel and brown bread velouté

Dessert

Vegan chocolate mousse, salted caramel jelly, toasted peanut praline

Lemon posset, summer berries, lemonade granita

English Strawberries and cream, strawberry and black pepper jelly, Chantilly cream

Treacle tart, raspberry ripple ice cream

Sticky Toffee pudding, butterscotch sauce, vanilla ice cream

Kimbridge Barn

Dark Chocolate and pistachio Opera gateaux, pistachio sabayon

Hitched