



Sample Three course Menu

Price:£50.00

Starters

Ambrose farm beef bresaola, summer artichokes, truffle cream, parmesan
Seared tuna, marinated daikon, soy, lime, coriander, Hampshire wasabi, avocado
Butter poached chicken salad, smoked onion, parmesan cream, crispy anchovies, quail eggs
Artichoke and potato salad, old Winchester cheese, truffle mayonnaise (v)
Stone bass ceviche, confit lime, yuzu, soy, avocado, pickled celery
House cured chalk steam trout rillette, crème fraîche, horseradish, fennel salad, toasted soda bread

Main Course

Poached chicken, broccoli puree, slow cooked yolk, toasted almonds, almond velouté
Roasted halibut, confit leek, leek puree, truffle, parmesan, roast chicken jus
Slow cooked beef feather blade, sautéed shallots, mushrooms, smoked bacon, tarragon emulsion
Loch Duart salmon, grilled gem lettuce, warm cucumber salsa, olive tapenade, bois boudran sauce
Rack of lamb, braised shoulder, smoked aubergine, yews' milk ricotta, olives, ras el hanout
Pea and broad bean risotto, Old Winchester, summer truffle

Dessert

Eton Mess, English strawberries, strawberry jelly, whipped Cornish cream, meringue
Mango parfait, orange and star anise jelly, mango sorbet
Cold chocolate fondant, caramel jelly, salted caramel ice cream, toasted peanut praline
Cambridge burnt cream, shortbread biscuits
Lemon Tart, raspberry sorbet
Pear and amorette cheesecake, caramelised pear puree