

Spring & Summer Menu

Spring & Summer menu at £56 for 3 courses.
£12 per additional course.

{Starter}

Confit Organic Sea Trout, *avocado, marinated cucumber, heirloom tomato gazpacho*

Seared Cornish Mackerel, *summer vegetables, ricotta gnocchi, smoked butter sauce*

Smoked Duck and Foie Gras Terrine, *Muscat reduction, toasted sourdough, pickled wild mushroom salad*

Cep Tart, *pickled artichoke salad, organic salad leaves, walnut pesto (v)*

English Pea and Mint Soup, *fresh goats curd, asparagus, broad bean, herb bruschetta (v)*

White Onion Risotto, *black olive, Parma ham, aged parmesan, parsley oil (v)*

{Main}

Roast Sea Bass, *baby fennel, asparagus, broad beans, steamed langoustine dumpling, sauce vierge*

Atlantic Cod, *roast scallop, grain mustard velouté, English peas and lettuce*

Salt Marsh Lamb, *fresh herbs, summer vegetables, braised lamb shoulder, goats cheese potatoes*

Confit Suckling Pig, *grilled cabbage, cauliflower puree, golden raisin and caper dressing*

Label Anglais Chicken, *wild mushrooms, chicken and sweetcorn ravioli, braised lettuce, truffled chicken sauce*

Homemade Fresh Ricotta Ravioli, *courgette blossom, pine nut, summer vegetable minestrone, basil oil (v)*

{Dessert}

Lemon Meringue, *lemon curd mousse, natural yoghurt sorbet, blackberry meringue*

Vanilla Rice Pudding, *English strawberries, crushed honeycomb, wild strawberry sorbet*

Citrus Cheesecake, *poached rhubarb, mandarin sorbet, orange and ginger jelly*

Valrhona Chocolate Tart, *fresh raspberries, peach and fresh mint sorbet*

Apricot Trifle, *toasted almond ice cream, lemon thyme madeleines*

Hazelnut and Chocolate Marquis, *glazed banana, vanilla ice-cream, butterscotch sauce*

Tea, Coffee and Petits Fours

Bespoke Tasting Menu

Alternatively our Executive Chef would be delighted to create a unique multi course tasting menu for your guests (for smaller groups), offering an exquisite culinary experience.

Prices are subject to change

FBM 10.12

