

St. Helena Menu

Chef's Appetizer

Starters

Chicken Ballontine

with Chicken Liver Parfait, Mushroom Mousse and Truffle Emulsion

(V) Goat's Cheese Mousse and Fritter

with Beetroot, Compressed Apple, Candied Hazelnuts

Seared King Scallops

with Cauliflower Purée, Raw Cauliflower, Curry Oil and Parmesan Dust

Mackerel

Fillet, Glazed with Soy and Tartar, Avocado Purée, Pickled Ginger and Cucumber

Braised Pig's Cheek

and Hock Fritter with Turnip Purée and Pickled English Mustard and Watercress

Slow-Cooked Hen's Egg

with Smoked Haddock Velouté and Crispy Shallots

Main Courses

Lamb Rump and Slow-Cooked Neck Fillet

Textures of Jerusalem Artichoke, Walnuts, Kale and Sherry Caramel

Pan Roasted Fillet of Hake

with Chorizo and White Bean Cassoulet, Samphire, Fennel and Basil

Fillet of Aberdeen Angus Beef

with Slow Cooked Ox Cheek, Blue Cheese Fritter, Textures of Onions and Potato Terrine

(V) Potato Gnocchi

with Salt-Baked Celeriac, Wild Mushrooms and Parmesan Foam

Sea Bass Fillet

with Charred and Braised Leeks, Pomme Purée and a Shrimp Butter Sauce

Duck

Roasted Breast and Crispy Leg, Carrots – Roasted, Puréed and Glazed, and Parmesan Gnocchi

Desserts

Selection of Cheeses

Apples, Grapes, Celery, Biscuits and Home-Made Chutney

Dark Chocolate

Rich Dark Chocolate Delice, White Chocolate and Coffee Mousse, Salted Caramel Ice Cream

"Flavours Of Lemon Meringue"

Vanilla Rice Pudding

served warm with Caramelised Pineapple

Yogurt Panna Cotta

with Ginger Sponge and Apple Jelly

Rhubarb and Pistachio

Pistachio Parfait, Rhubarb Granita, Poached Rhubarb and Pistachio Brittle

Menu Created by Head Chef Steve Barringer

Prices

Lunch Only - Two Courses £37.50 – Three Courses £45.00

Dinner - £45.00

Includes Home-made Bread, Chef's Appetizer, and Filtered Coffee with Petit Fours.

Espresso, Cappuccino and Latte £1.75

Prices include VAT – a 10% service charge will be added to your total bill.

Food Allergies

Please discuss these prior to placing your order.

We use nuts regularly and cannot guarantee dishes to be completely nut free.

(V) Suitable for Vegetarians.

Most of our dishes are or can be Gluten Free. Please ask.

Dress

People often ask if we have a dress code. All we ask is for people to make an **effort** and dress smartly, casually elegant is fine.

Wheelchair Access

Due to listed building status we do have certain constraints within the building. We can provide Standard Wheelchair Access into the restaurant and dining rooms but have limited access to the bathroom facilities.