

# Tasting Menu

## Tuna

Tuna, English wasabi, miso abalone mushrooms,  
ponzu pearls, wasabi cream

## Mosaic

Mosaic of Goosnargh corn fed chicken and deer, shaving of foie gras,  
truffles dressing, five spice duck tongue

## Veal

Barbequed veal tongue and sweetbread in pork crackling,  
Hereford snail and pearl barley risotto

## Cod

Lightly salted cod poached in single estate olive oil, textures of cauliflower

## Cassoulet

Cassoulet of razor and palourde clams with cuttlefish gnocchi and wafer,  
poached organic quail egg

## Wigeon

Breast of Cartmel valley wigeon, poached and roasted foie gras,  
kohlrabi and shitake mushrooms, walnuts, crosnes and pak choy

## Cheese

Brillat savarin trufflé, poached pear, Manchego shavings,  
honey émulsion

## Apple

Granny Smith apple confit and sorbet, cassia bark, cinnamon bunyol,  
honey granola

## Mandarin

Mandarin parfait, jelly and sorbet, orange mascarpone

## “Chuao”

Single estate “chuao” chocolate, pistachio cake and paste,  
violet ice cream, white chocolate snow

£92.00 per person

Coffee, Jjing teas or infusions with sweet box £6.50