

# 135 DINING MENU

## CANAPES

### PERI PERI CHICKEN

piperade, English feta and red pepper cone

### TRUFFLED CELERIAC PANNA COTTA

wild rice & parmesan sablé

(V)

## STARTERS

### MARINATED BURRATA

spikey artichoke salad, hazelnut salsa verde & clementine

(V)

### PRESSED TERRINE OF SMOKED CHICKEN

whole grain emulsion, violet artichoke & heritage carrot à la Grecque

### KANZURI MARINATED & TORCHED SCOTTISH SALMON

pickled shimijis, togorashi spiced avocado & heritage radishes

### UDALE DUCK HAM

mirabelle plum ketchup, nashi pear & orange blossom

### SALT BAKED JERUSALEM ARTICHOKEs

pickled shemiji's, smoked crème fraiche, cep crumble & shaved winter truffle

(V)



## MAINS

### SLOW ROASTED CORN FED CHICKEN

with compressed crispy thigh, onion mustard purée, long stem broccoli & madeira glazed wild mushrooms

### GLAZED PRESSED LAMB SHOULDER

hay roasted swede, pickled celery & variegated kale

### LEMON SOLE

smoked leeks, crushed new potatoes, chervil oil & shrimp buerre blanc

### PINE SALT BAKED CELERIAC

pickled black berries, hispi cabbage, London pride shallot jam, smoked crème fraiche, curly kale & barley

(V)

### LAKE DISTRICT BEEF SHORT RIB

salt baked celeriac, London pride shallot jam, cavlo nero & bone marrow



## DESSERTS

### CHOCOLATE & COFFEE DELICE

Chocolate brownie - praline layer - fudge - chocolate mousse - coffee whipped cream - caramel tuile

### MANDARIN & KUMQUAT OPERA

Flourless chocolate sponge - mandarin chocolate ganache - mandarin & kumquat pate de fruit

### PLUM POT

Almond panna cotta - cinnamon madeleine - roasted plum marmalade - candied orange zest - roasted almond

### THE BANOFFEE

Banana sponge - peanut feuillantine - dulce de leche - caramel mousse

### TROPICAL DOME

Coconut & passion fruit mousse - pineapple marmalade - mango glaze - coconut cream

### SELECTION OF ENGLISH CHEESES

figs, celery, grapes, Miller's damsels & spiced apple chutney (supplement £8 per person)

