

STARTERS



SEATED DINNER

# Seated Dinner – Starters

## Vegetarian

Broad beans, marinated grilled artichoke, baby gems heart, pistachio, black garlic oil (c) (vg)

Heritage beetroot, whipped ricotta, blood orange, walnuts, toasted buckwheat, red vein sorrel (c)

Grilled Norfolk asparagus, Burford brown hen eggs, wild garlic (c)

Truffled goat's cheese, pickled heritage carrots, bitter leaves, carrot emulsion, pumpkin seed granola, candied walnut (c)

## Fish

Gin-cured sea trout, beetroot slices, rhubarb gel, ricotta, baby watercress (c)

White crab, grapefruit, caviar, sea purslane, bronze fennel, focaccia crisp, dill emulsion (c)

Tuna tartare, soy and miso dressing, pickled black radish, seaweed cracker, furikake (c)

Seared sea bass, spring veg, cod roe emulsion, blue moon radish, spring onions

## Meat

Smoked chicken, Kohlrabi remoulade, wild garlic emulsion, pumpkin seeds granola, Parmesan (c)

Black olives and pink peppercorn-crusting carpaccio of Cumbrian beef, pickled heritage carrot, horseradish crème fraîche, castelfranco, caviar (c)

Coppa, bocconcini pearls, mizuna, balsamic pearls, sun-dried cherry tomatoes, rosemary focaccia (c)

Smoked Aylesbury duck breast, celeriac choucroute, fresh blackberries, celeriac crisp, porcini salt (c)



MAINS



SEATED DINNER



# Seated Dinner – Mains

## Vegan and Vegetarian

Braised carrot and spiced blackened cauliflower, puy lentils, crisp kale, toasted cashews (vg)

Spelt beetroot risotto, sweetcorn fritter, chive oil, land cress (vg)

Seasonal veg tart, castlefranco, walnuts

Wildfarmed pasta, charred spring cabbage, kale, hazelnut and parsley dressing, wild garlic and fig leaf oil

## Fish

Wild sea bass, broad beans and mint risotto, sun-dried cherry tomatoes, preserved lemon emulsion, shiso

Sea trout, asparagus and peas, caviar, parsley beurre blanc, sea aster

Cod fillet, braised leeks, sweetcorn purée, chorizo, charred spring onion, lovage oil

Hake, mix seafood, sea vegetable, olive oil mash, Champagne beurre blanc, chives

## Meat

Dry-aged Cumbrian beef, glazed baby carrots, cauliflower purée, potato croquettes, lovage oil, rosemary jus

Slow-roasted pork belly, spring greens, celeriac and grape must, mustard remoulade, burnt apple purée, pork roasting juices

Norfolk free-range chicken, sweetcorn ragu, wild mushroom, courgette puree, sauce Madeira

South Kent lamb rump, pea purée, courgette, ricotta croquettes, pea shoots, lamb jus

# DESSERTS



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Strawberry panna cotta, strawberry gel, mint (vg)

Verbena jelly, seasonal berries, peach and white balsamic vinaigrette, aquafaba meringue (vg)

Passion fruit cheesecake, white chocolate ganache, passion fruit crèmeux, candid lemon

Chocolate mousse, raspberry compote, whipped raspberry cream, chocolate soil