



## **Fine Dining**

### **Starter**

#### **Vegetarian**

Aubergine Cannelloni  
with Caramelised Chicory, Salsify & Root Vegetables  
served with Carrot & Sweet Potato Mash, Broad Beans and Date Honey Syrup

Whole Flame Roasted Aubergine served with Balsamic Vinegar Reduction,  
Turmeric oil, Lemony Yoghurt, Micro Herbs and Sango Radish Sprouts

#### **Fish & Seafood**

48 Hours Beetroot Cured Salmon served with Roasted Heritage Beetroot,  
Colourful Radishes and Sweet Beetroot Powder

Citrus Marinated Cornish Mackerel  
with Beetroot Fondants, Micro Leaves & Red Pepper Jelly

### **Meat**

Balsamic Vinegar & Lemon Thyme Marinated Duck  
Caramelized Fennel, Trio of Curly Peppers, Rocket & Micro Leaves

Juniper Berry and Sumac Cured Beef Loin served with  
Smooth Celeriac Puree, Crispy Pickled Moroccan Vegetables and Pomegranate  
Molasses



## **Mains**

### **Vegetarian**

Shitake Mushroom Jumbo Fritters served with Grilled Chagford Farm Goats Halloumi Cheese, served with Salsa Verde and Jeweled Mograbiah

Baby Aubergines Filled with Smoked Aubergine Puree, Ratatouille & Sweet Potato Puree served with King Edward Potato Mash and Plum Tomato & Truffle Sauce

### **Fish**

Ras El Hanout Dusted and Pan-Fried Red Mullet served with Roasted Fennel, Wild Mushroom Fricassee and Roasted Baby Artichoke

Gremolata and Smoked Paprika Stuffed Sardines served with Dry Roasted Organic Baby Potato, Red Onion, Garlic & Hot Yoghurt and Mint Sauce

### **Meat**

Roasted Lamb Rump served with Smooth Mash Potato, Roasted Seasonal Vegetables, Chickpeas and Paprika with Lamb, Redcurrants and Figs Jus

Roasted Chicken and Caramelised Lemons served with Jeweled Cous-Cous and Grilled Soft Vegetables with Honey Jus



## **Desserts**

Dark Chocolate & Vanilla Mousse Cake served with Nutty  
Praline & Bitter Mayan Chocolate Drink

White Peach and Lemon Verbena Parfait served with Caramelised Peaches and  
Flaked Almonds

Summery Pimms and Dried Lemon Jelly served with Cucumber and Borage  
Sorbet and the joy of all that is Berries

Gooseberry Fool with Honeycomb, Ice Dried Raspberries and Chocolate Mint

### **An Assiette of Summery Goodness:**

Mediterranean Panna cotta with Spiced Honey

Citrus Fruit Jelly

Spicy Chocolate and Caramelised Chillies Tartlet