



## 8 course Tasting Menu

Winter 2017/18

**Home cured Beetroot Gravadlax**

*or v. Seaweed & avocado*

*with Wasabi ice-cream, beetroot coolie, beetroot carpaccio salad  
and baby salad leaves*

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**Seared Broccoli & Roast Cauliflower**

*with curried Cauliflower purée & toasted Cumin*

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**Boudin Noir or Asparagus**

*with pea purée, sprouting pea shoots & a sweet, sour, salty,  
bitter & umami dressing*

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**Chilled Goats cheese mousse & warm grilled Goats cheese**

*with baby leaves and a prune & Cognac reduction*

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**Shitake mushroom & smoked Tofu parcel**

*with Roast Red Onion, charred Red Cabbage & Fennel, Chilli and Orange rind  
with Kale*

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**Cod or v. Griddled Haloumi**

*with spiced butternut squash purée, chargrilled artichokes,  
griddled peppers and game chips or sautéed potatoes*



*or*

***Seared Duck breast or v. Seitan Steak (fermented bean curd steak)***  
*with a ginger & cherry sauce, sesame asparagus & broccoli*

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**Tart au Citron *with* raspberry coolie**

*or*

***Lemongrass Sorbet or Coconut Ice-cream with Ginger Mango soup***

*or*

**Sticky Toffee Pudding *with* Caramel sauce**

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**Chocolate shot *with* Amaretto & toasted Almonds**

*or*

**Chocolate Truffles**

**Special Dietary Requirements:** alongside Vegetarian & Vegan menus, Gluten or Lactose free & other options are available on request.

**Wine & Beer:** we have a House Wine List available & we can order fine wines on sale or return ( as well as vegetarian/vegan wine & beer) with advance notice.