



MARKET MENU

Starters

Rabbit and Pheasant Ballotine

Wild Garlic, Red Onion Pickle, Leaf Salad

Minted Pea Velouté

Poached Free Range Egg, Smoked Milk Espuma (V)

Mackerel "Escabeche"

Cream Cheese, Radish, Watercress

Main Course

Pan Seared Monkfish

Chorizo, "Shetland" Mussel, Broad bean

OX-Cheek "Daube"

Flavored with Orange Skin, Crushed "Maris Piper" Potato & Wild Garlic, Chantenay Carrot

Confit Shallot Pie

Roasted Spring Green, "Grana Padano" Parmesan Emulsion (V)

Desserts

Confit Rhubarb

Polenta Crumble, Elderflower Ice Cream

First Pick Berries

Pistachio Cream, Limoncello & Verbena Sorbet

"Pain de Gênes"

Cocoa Chantilly, Honey & Whisky Ice Cream, Raspberry