



First Course

Crab

Dressed and tempura of soft shell crab, lemon grass and butternut

Duck

Confit leg and smoked breast, cured foie gras, pineapple

Asparagus

Char grilled English asparagus with confit egg yolk and parsley

Goat's Cheese

Goat's cheese mousse, beetroot and raspberry purée, toasted hazelnuts and honeycomb

Trout

Cured trout, avocado, pickled cucumber, white radish, wasabi mayonnaise

Main Course

Sea Bream

Pan fried sea bream, globe artichokes, lemon purée, olive oil, tomato and coriander dressing

Halibut

Oven baked halibut, cauliflower, potato and spinach, onion bahji, light curry foam

Watercress

Watercress and pine kernel tortellini, herb butter, shaved Parmesan

Pigeon

Poached pigeon breast, purple sprouting and purée of broccoli, Madeira jus

Lamb

Roasted loin of Cumbrian lamb, braised shoulder, sarladaise potato, wild garlic and lovage