

14th February 2024 £75 PER PERSON

SNACK	Old Winchester cheese and confit tomato doughnuts
STARTER	Truffled shiitake and chestnut mushroom paté garlic butter brioche toast
	English feta and melted leek ravioli parsley butter sauce, pangrattato
	Lebanese fried chicken za'atar, pomegranate hot sauce, lemon yoghurt
MAIN COURSE	Glazed beef short rib hasselback potato, beef fat onions, horseradish aioli
	Roasted mushroom stuffed hispi cabbage truffled parsnip and potato hash cake, celeriac and port sauce
	Butter poached halibut lemon spinach, fried Jerusalem artichoke, lovage Champagne sauce
TO SHARE	Treacle cured bone-in ribeye Tunworth cheese mash, creamed cavolo nero, red wine sauce Limited number, please reserve in advance
DESSERT	Passion fruit pavlova mango ice, sesame white chocolate tuile, coconut cream
	Iced chocolate opera cake salted almonds, clementine sauce
	Affogato Frangelico liquor, vanilla bean ice cream, warm madeleines
SWEET	Lemon mallow macrons