

## Tasting Menu May 2021

### 1<sup>st</sup> Course

#### Canapes + Todays Breads

Whipped Butter

### 2<sup>nd</sup> Course

#### Whipped Goats Curd

Pickled + Salt Baked Beetroot, Golden Raisin, Raspberry + Beetroot Sable

### 3<sup>rd</sup> Course

#### Beef Fillet Tartar

Salt Baked Celeriac Puree, Pickled Celeriac, Blackberry + Sourdough

### 4<sup>th</sup> Course

#### Nori Cured Trout

Crispy Mussel, Pickled + Compressed Cucumber, Lemon + Buttermilk

### 5<sup>th</sup> Course

#### Venison Wellington

Neck Ragu, Baby King Oyster Mushroom, Smoked Potato Mousse + Lovage

### 6<sup>th</sup> Course

#### Palate Cleanser

Chocolate Creameux, Yoghurt Mousse + Grape Granita

### 7<sup>th</sup> Course

#### Chocolate Delice

Bara Brith, Fig, Clementine, Lemon Jelly + Earl Grey

7 Courses For £65 pp