

L'EPICERIE

AMUSE

Pea and mint velouté, whipped ricotta, lemon confit

STARTERS

Severn & Wye smoked salmon, crème fraiche, mustard seeds, pickled shallots

Seared scallop, coco bean fricassé, pea, prosciutto, chive beurre blanc

Beef tartare, crispy shallot crumb, parmesan, chives, sourdough

Burrata Di Puglia salad, datterini tomatoes, sourdough, basil, balsamic

MAIN COURSES

Aged beef fillet, potato terrine, mushroom, artichoke, broad beans, madeira jus

Roasted chicken breast, grilled baby gem, girolles, Roscoff onion, chicken jus

Scottish halibut, courgette, fennel, spring onion, Vadouvan cream sauce

Pea and broad bean risotto, sugar snap, parmesan, tarragon

DESSERTS

Vanilla mille – feuille, vanilla diplomat, and caramel sauce

Melted chocolate dome, cremeux, caramelised popcorn, popcorn ice cream

Mango, coconut and passion fruit rice pudding, puffed rice

Strawberry Pavlova, kaffir lime, lime cream, and strawberries

Selection of British cheeses grapes, celery, walnut bread, chutney

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