

Easter, 2019

Hand Rolled Driftwood Herbs and Flowers Tagliatelle & Aged Cornish Gouda
Duck Liver & Truffle Parfait, Toasted Rye, Cured Ham, Mead & Hazelnut
Curgurrel Corner Saffron Soup, Brandade & Seaweed Tortellini, Chervil & Caviar

Creedy Carver Roast Corn-fed Chicken, Wild Garlic & Chanterelles
Roast Cod, Cauliflower, Beurre Noisette Hollandaise, Jus Gras & Pickled Cucumber
Potato Gnocchi, Saute Wild Mushrooms, Truffle & Potato Crisps

2 Courses £35
3 Courses £40

Chris Eden

Please do let us know if you have any allergies or dietary requirements; whilst we do our all to
Accommodate our guests, we cannot guarantee any dish will be completely allergen free.

Service is not included and is at our guest's discretion

Desserts

Selection of Cheeses, Home-Made Digestive Biscuits, Seasonal Chutney, Fig & Hazelnut Bread
£5 Supplement

Chocolarder Ashaninka Chocolate Mousse, "Fruit and Nut"

Crème Caramel, Blood Orange & Rhubarb

Pistachio & Olive Oil Ice Cream Sandwich, Whipped Yoghurt & Vanilla

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