



Spring Fine Dining MENU

Truffled mushroom pâté with brioche crisp

Asparagus spears, torched pancetta crisp, soft poached egg and pink peppercorn vinaigrette

Ballotine of rabbit loin stuffed with wild garlic and mushroom duxelles

Chalk stream trout, pearl barley risotto, clams and chive cream sauce

Confit Gresham duck leg, fondant potato, fine green beans and red wine jus

Poached rhubarb, goat milk cremeaux, strawberry sorbet and almond crumb

Milk chocolate mousse, dulce de leche milk meringues and buttermilk sorbet