

## Chef's Tasting Menu

### **Curried Butternut Squash Soup**

*Prawn, Sesame & Lime Cream*

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### **Braised Oxtail Croquette**

*Parsnip Puree, Honey & Verjus Gel, Glazed Piccolo Parsnips*

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### **Pickled Mackerel Fillets**

*Beetroot & Apple Salsa with Pine Nuts,  
Yoghurt & Horseradish, Granny Smith Apple Sorbet*

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### **Monkfish**

*Tomato Fondue, Diced Scallop & Prawn,  
Charred Leeks & Chorizo Sauce*

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### **Dry Aged Creedy Carver Duck Breast**

*Potato Terrine, Blood Orange Brûlée, Pak Choi & Cavelo Nero,  
Spiced Orange Duck Jus*

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### **White Chocolate Mousse**

*Apple & Muscovado Gel, Granny Smith Sorbet*

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### **'The Punchbowl' Lemon Tart**

£65.00 per person (excluding wine)

*PLEASE NOTE: Tasting menu, must be taken by the whole party*