

CALL MY BLUFF

Six-course tasting menu

Course one

Artichoke Barigoule

Jerusalem artichoke purée, crispy parmesan, micro mint

(Sul, M)

Course two

Crab, prawn and corn dumpling

Kataifi nest (G), sweetcorn purée, coriander cress, hazelnut oil

(Cru, M, E, F, Mo, N)

Course three

White and green asparagus with Iberico ham

Hollandaise sauce, crispy shallots, toasted almond, micro fennel

(N, M, E, Sul)

Course four

Seared Cornish scallop

Wild garlic and fermented garlic purée, shiso tempura (or gluten free shiso leaf)

(Mo, M, E, Mu, Sul)

Course five

Aged Surrey farm beef filet

Foie gras, pomme Macaire (or gluten free pomme purée), sauce perigeux

(M, E, G, Sul)

Course six

Burnt blue d'Auvergne cheesecake

Fresh berry compote, wild pansies

(M, E, Sul)

