

by word of mouth®



# Menu

WINTER 2018



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*Sample dishes from our menus for winter 2018*

## CANAPES

### *Hot*

Pancetta wrapped scallop with truffled cauliflower soup and trompette mushroom dust

Miso marinated sea bass on a black rice and chilli cake with gingered sweetcorn puree, edamame beans and a sesame nori wafer

Golden beet and Rosary goat's cheese tarte tatin with a beetroot crisp and a hazelnut dust

Cumberland sauce glazed guinea fowl and apricot skewers with cauliflower puree and toasted almonds

### *Cold*

Tuna Cornetto: tuna tartare in a sesame cone with a mooli and sugar snap salad, chilli corn puree and roasted corn crumb

Gruyere panna cotta on an oatcake with fig puree, baby figs and frosted walnuts

Chicken tikka masala with coriander relish, mint yoghurt, mango foam and puffed rice

Salt marsh lamb sausage roll with sous vide loin of lamb, cranberry gel, crispy cabbage and cider pickled silver skin onions

## STARTERS

Sesame crusted tuna carpaccio with chilli spiced yellow fin tuna tartare on pickled mooli with wasabi custard, sugar snaps and chilli rubbed rice paper

Avocado and Prawn: tiger prawn in a lemon brioche crust with avocado gel, lemon puree, soused heritage tomatoes and a lemon and champagne leather

Roasted fig tarte fine with buffalo mozzarella, fig puree, honey pecans and a baby watercress and fine bean salad

Confit chicken leg, dried apricot and sage terrine with caramelised pistachios, whisky-bacon jam and cinnamon spice bread

## MAIN COURSES

Herb crusted fillet of cod on truffled cauliflower puree with roasted cauliflower, roasted celeriac and watercress pesto gnocchi

Seared breast of duck and confit leg on a butternut, red onion and blood orange risotto with baby leeks and a blood orange compote

Seared fillet of halibut in a leek, pearl barley and ham hock broth with winter greens and crisp Serrano

Sous vide fillet of venison with juniper spiced quince, buttered and crispy kale, celeriac fondant and a cocoa nib and sour cherry crumb

## PUDDINGS

Rhubarb and heather honey cranachan with scorched mandarins, oat crumble shortcake, rhubarb sorbet and a malt whisky gel

Saffron infused pears with citrus sour cream, pistachio olive oil cake, candied lemon and pistachio brittle

Praline and Valrhona chocolate eclair with hazelnut and almond croquant, shaved chocolate, feuilletine clusters and a tonka bean caramel

Almond panna cotta with ruby port plums, martini pears, almond butter shortbread and williams pear crisps