

# Chef Selection Menu

**Thursday 26<sup>th</sup> March**

*All dishes will be served gradually to the table in a sharing style.*

*£38pp*

*Aperitif*

Liboll Spumante

*Bites*

Goats cheese profiterole, truffle honey

*Smalls*

Smoked mackerel pâté, fennel & blood orange ceviche, croutes

Hasselback beetroot, sage & wild garlic butter, chickpeas, crispy capers

Truffle and parmesan confit potato terrine, miso aioli

Lamb kofta, pickled red cabbage, mint & cucumber yoghurt, crispy onions

Nduja carrots, garlic whipped ricotta, hot honey, toasted almonds



# Chef Selection Menu

**Thursday 26<sup>th</sup> March**

*All dishes will be served gradually to the table in a sharing style.*

**£38pp – Pescatarian**

*Aperitif*

Liboll Spumante

*Bites*

Goats cheese profiterole, truffle honey

*Smalls*

Smoked mackerel pâté, fennel & blood orange ceviche, croutes  
Hasselback beetroot, sage & wild garlic butter, chickpeas, crispy capers  
Truffle and parmesan confit potato terrine, miso aioli  
Tandoori cod, lentil daal, spiced mango yoghurt  
Roasted carrots, garlic whipped ricotta, hot honey, toasted almonds



# Chef Selection Menu

**Thursday 26<sup>th</sup> March**

*All dishes will be served gradually to the table in a sharing style.*

**£38pp – Vegetarian**

*Aperitif*

Liboll Spumante

*Bites*

Goats cheese profiterole, truffle honey

*Smalls*

Hasselback beetroot, sage & wild garlic butter, chickpeas, crispy capers  
Red pepper ragu rigatoni, mascarpone, oregano  
Truffle and parmesan confit potato terrine, miso aioli  
Yorkshire blue twice baked soufflé, red onion marmalade, celeriac crisps  
Roasted carrots, garlic whipped ricotta, hot honey, toasted almonds

