

1853 RESTAURANT

Welcomes an evening with Ruth Hansom

Former National Chef of the Year & BBC Great British Menu Finalist

Stunning 3-Course Meal £40pp

STARTERS:

Heritage Beetroot, Smoked Trout, Kholrabi, sea Herbs.

Mushroom Custard, Spilman's Asparagus, Smoked Cheddar, Pickled Onion, Wild Garlic.

MAINS:

Roasted Quail, Shallot Tart Tatin, Sweetcorn, Pickled Plum.

Basil Gnocchi, Isle of Wight Tomato, Black Garlic, Courgette.

DESSERTS:

Rhubarb, Fennel Infused Cremaux, White Chocolate, Meringue.

Rice Pudding Soufflé, Cherry, Chocolate Ice Cream

Tea/Coffee
With Homemade Petit Fours