

# Restaurant Menu

## Get things started

Orkney scallop, burnt brown crab curry sauce, torched scallion, lime pickle yogurt 14

Grilled Cornish mackerel, fennel, dill, compressed cucumber, chive emulsion 13

Sticky Moroccan lamb belly, whipped feta, pomegranate, toasted almond 13

Slow cooked duck egg, asparagus, crispy shallots, beurre monté 12

Pickled forest mushroom, miso celeriac puree, kale, herb oil 12

## Main attraction

Cornish cod, shellfish, saffron mousseline, pomme puree, pickled sea vegetables 21

Gressingham Duck, truffled pea puree, granny smith, zucchini, duck demi 24

Dry aged sirloin, café de paris, mushroom confit, torched tomatoes, pomme frites 34

Cornish lobster tail, farfalle, English garden pea, broad beans, preserved lemon emulsion 32

BBQ cauliflower, pearl couscous, chimichurri dressing 20

## Round it off

Chocolate cremeux, peanut parfait, caramelised banana, miso caramel 11

'Gin and Tonic' – Gin poached rhubarb, elderflower sorbet, Italian meringue 12

Lemon posset, baked white chocolate, lavender 10

Pimm's jelly, cucumber sorbet, macerated summer fruit 11

Selection of Hampshire cheese, macerated figs, frozen grapes, spiced honey 16