



HOUSE OF LORDS

Public Dining Experience Summer 2024

3-Course Menu, £55 per person

Appetiser

Handmade bread and butter whipped chive, black truffle and sea salt butter

Starter

Herefordshire beef and Brighton blue cheese sliced beef cannon, beef tartare, ox tongue, puffed beef tendon, celeriac

Hampshire Chalk Stream trout Kentish heritage carrot, citrus gel, grapefruit mayonnaise, burnt grapefruit jelly

British Isles prawn, squid and Colchester oyster cucumber gel, pepper gel, gazpacho

Isle of Wight heirloom tomatoes avocado purée, smoked tomato gel, Somerset farm mozzarella ice cream, basil sponge

Main

Oxfordshire lamb loin barbecue and coffee glazed lamb belly, pulled shoulder, sheep's curd, lamb jus

Cotswold chicken breast confit smoked egg yolk, chicken and wild mushroom press, summer vegetables, chicken jus

Brixham line-caught wild sea bass Brixham crab boudin, Dorset clams, Shetland mussels, foraged sea vegetables

North Sea halibut steak Kent asparagus, Jersey Royal potatoes, warm sea salad, verbena butter sauce

Wookey Hole twice-baked Soufflé rainbow radishes, asparagus, steamed peas, pea velouté

Desserts

Barkham blue cheese traditional Eccles cake, date purée

Scottish raspberry, milk chocolate and basil raspberry crèmeux, vanilla meringue, basil sorbet

Coconut and mango mango tart, coconut panna cotta, pineapple compote, mango sorbet

Kent strawberries and Berkshire elderflower plant-based crème brûlée, sweet lemon gel, poached strawberries, strawberry sorbet, elderflower syrup

British cheese selection sourdough crackers, quince purée, grapes, celery

* available as a dessert for £6.50 supplement or as an extra course for £12.00

To Finish

House of Lords tea or coffee with petit fours

