

Tasting Menu 1 Proposal:-

Aerated White Bean Cappuccino with Saffron Curry Oil & Crispy Shallots

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Roasted Baby Beetroot, Chèvre, Roasted Pistachio Salad w/ Orange & Vanillagrette

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Artichoke Barrigoule

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Qu'i'nõa Risotto with Truffle Dressing, White Truffle Shavings & Poached Goose Egg

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Black Garlic Baked Camembert, Home Made Oatcakes & Fig Chutney

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Coconut, Vanilla & White Chocolate Parfait, Coffee Soil & Citrus Sorbet

Tasting Menu 2:-

Half Avocado baked with Quail's Eggs Centre, Emmental Glaze

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Tamago Crêpe, Roast Red Pepper Cream Cheese Filling, Balsamic Caviar Pearls

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Butternut Squash Soup with Ricotta & Mint Ravioli, Beurre Noisette

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Wild Arugula Salad w/ Aged Pecorino Crisps, Lemon Emulsion, Chive Flowers

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Les Petit Farcis Vegetables w/ home made Cheese Curd, Pinenade Reduction, Basil Oil,
Gazpacho Dressing

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Affogato w/ Littlepod Vanilla Beer Ice Cream, Coconut Marshmallows, Semolina Shortbread

Tasting Menu 3:-

Paneer Pakora, Red Chilli & Pineapple Jam

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Chargrilled Asparagus Spears, Sauce Hollandaise

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Open Lasagne of Slow Roast Heirloom Tomatoes & Comté Cheese

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Mixed Wild Mushroom Pavé, Baby Carrots & Braised Baby Fennel, Minted Pea Purée

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Vegetable Machboos w/ Chickpea & Dhal, Tempered with Lime & Mustard Seeds

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Passion Fruit Bhatta Doi, Mango Kulfi, Pistachio Mousse