

Tasting Menu

5 Courses £55

“to be enjoyed by the whole party”

Amuse bouche

Goat's Cheese

Crottin goat's cheese parfait, cherry plum compote, “waldorf” salad and chestnut crumble

Foie Gras

Foie gras and peach, orange and Earl Grey tea jelly

Halibut

Shallow pan fried suprême of halibut loin, spiced red lentils, coconut and cauliflower cream

Duck

Shallow pan fried Gressingham duck breast, broad bean and minted pea pithivier,
braised little gem and mint duck jus

Cheese

Artisan cheeses from the trolley
(£8 supplement)

Romi's pré-dessert

Blackcurrant

Blackcurrant parfait, summer fresh fruits and champagne jelly