

## STARTERS

### **English Sweetcorn & Truffle Soup**

Crouton | Truffle Brie | Spring Onions | Chives

### **Neapolitan Burrata**

Courgette | Basil Pesto | Rocket | Toasted Pine Nuts

### **Carpaccio of Beef**

Truffle Emulsion | Parmesan | Artichoke | Sunflower Shoots

### **Loch Duart Salmon**

Burnt Leek & Hazelnut Puree | Water Vinaigrette | Wilted Leeks  
Leeks Seedings

## MAINS

### **Day Boat Fish**

Roasted Capsicum Butter Sauce | Roasted Peppers  
Israeli Cous-Cous | Wilted Gem Lettuce  
Fried Capers | Anchovy Vinaigrette

### **Shoulder of Cornish Lamb**

Miso Glazed Aubergine | Soy Potato Fondant | Runner Beans  
Lamb Jus scented with Ginger, Coriander & Red Chili

### **Suffolk White Chicken Poached in Sauternes**

Herb & Chicken Cannelloni | Girolles | Glove Artichoke  
Sweet Wine Cream Sauce

### **Semolina Gnocchi**

Wild Mushroom Fricassee | Toasted Almonds | Spinach  
Almond Foam

DESSERTS

**Cheese Selection**

**Bix | Ossau-Iraty | Cerney Ash**

Served with Honey & Seeded Crackers

**Baked Black Figs**

Almond Cake | Cinnamon Honey | Fig Leaf Oil

Coconut Yoghurt Sorbet

**Poached Apricots**

Chamomile Panna Cotta | Apricot Gel | Marigolds

**Firetree Chocolate Cream**

Scottish Raspberries | Oat Milk Ice Cream | Granola

£39

A 12.5% discretionary service charge will be added to your bill.

EYAS