

# Modern British

Winter 2023 - December, January & February

## Starters

**Venison Loin Carpaccio** X Parsnip & Horseradish Creme X Parsnip Crisp X Smoked Salt

**Native Lobster Bisque** X Torched Lobster Tail X Chilli Oil X  
Preserved Lemon

**Caramelised Shallot Tart** X Truffle Brie X White Port Reduction (V)

## Mains

**72 Hour Braised Beef Cheek** X Wild Mushrooms X Truffled Mashed  
Potato X Fennel Seed Roasted Winter Vegetables

**Monkfish En Croute** X Honey Roasted Heritage Carrots X  
Buttermilk, Chive & Lemon Sauce

**Winter Vegetable Pithivier** X Maple Glazed Parsnips X Celeriac Puree X Red  
Wine Jus (V)

## Desserts

**Caramel Baked Seasonal Apple** X Glazed Blackberries X Lemon Thyme  
Oil X Salted Creme Fraiche (V)

**Smoked Salt Sticky Toffee Pudding** X Black Treacle X Tonka Bean Creme Anglaise (V)

**Espresso Martini & Dark Chocolate Parfait** X Brownie Crumb X Hazelnut Brittle (V)



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