

Modern Tasting Menu

8 Courses £75

Optional Wine Flight £45

Hors d'oeuvre

Sweet potato, feta, maple and pecan tartlet

Parmesan Craquelin

Ronnie's freshly baked bread roll

and cultured butter

Chicken consommé with Enoki, ginger and chive oil

Starter

Asparagus risotto

or

Ox cheek ravioli, mushroom foam, Porcini powder and crispy Cavolo Nero

or

Cornish scallops, broccoli, Kimchi and pickled daikon

Main

Butternut squash and sage agnolotti, butternut fondant with sage beurre noisette

or

Creedy Carver duck breast, rhubarb and pickled walnut

or

Sesame seeds crusted halibut with Pak choi and Oriental dressing

Optional Course £10 (supp)

British cheese's, membrillo and crackers

Pre-Dessert

Pineapple salsa, mandarin sorbet and almond tuille

Dessert

Bramley apple and blackberry almond crumble with Clotted cream ice-cream

or

Chocolate and orange, fruit brioche, cranberry and mascarpone ice cream

or

Passionfruit panna cotta and passionfruit macaroon