



## Spring Taster

### Menu

#### Scallop

Scallop, curried cauliflower, raisins, almonds

#### Asparagus

Asparagus, anchovy hollandaise, hazelnut crumb

#### Crab

Crab Arancini, sweetcorn, coriander

#### Lamb

Lamb rump, broad beans, shallots & capers, lamb broth

#### Apricot

Poached apricot, elderflower ice cream, almond crumb

£50

## Wine taster

### Menu

Prosecco on arrival

Foie gras, brioche, pear, earl grey

Gin cured salmon, cucumber, blood orange

Lamb breast, green sauce, cultured yoghurt, capers, jus

Comte, walnut cake, fig jam

£40

£55

with wine pairings