



Happy Easter Sunday!

Carver

Soft Shell Crab with Lemon & Lime Leaf Puree with Soy, Crisp Chilli, Ginger & Spring Onion Salad
'Snail Garden' with Quinoa Soil, Parsley Moss, Baby Radish, Shimejis Mushrooms & Salsify Bark,
Kentucky Fried Pigeon, Duxelle, Burnt Sweetcorn & Chilli, Charred Baby Leeks & Smoked Sauce
'Birds Nest' Salted Leek Hay, Smoked Quail Eggs, Bacon Gel, Puffed Wild Rice & Nasturtiums



Sauce

Venison Loin or Sirloin of **Beef** with Baby Roast Potatoes, Caramelised Shallot, Crisp Scarlet Kale,
Caramelised Cauliflower Puree, Purple Sprouting Broccoli, Crispy Kale & Yorkshire Puddings
Seared Marlin, Sweet Ginger Mash, Pak Choy & Pomegranate, Mussels with Pomelo, Chilli & Lime
Piquillo Pepper Yuk Sung with Lettuce, Baby Corn, Basil & Beansprout Salad & Puffed Vermicelli
Noodles



Pastry

Mississippi Mud Pie of a Frangelico Parfait with Chocolate Fudge Sauce, Hazelnut Sugar Drop,
Chocolate Hazelnut Mud & Goats Milk Sorbet
Sweet Birds Nest of Crispy Crepe, Chocolate Raspberry Eggs, Candied Lime & Chocolate Mud
A Chocolate & Orange Forest with a Rhubarb Mousse, Orange Blossom Gel, Kumquat Stones,
Almond Moss & Tagetes



Artisan Cheese Selection

Cornish Smugglers Cheddar: Fantastic Deep Creamy Flavour with Red Marbling
Beauvale Blue: English take on Gorgonzola A mellow fruity flavour, very cream & melts in the mouth
Morbier: Semi soft cows' milk with charcoal running through the centre. An ivory colour and a rich,
strong but creamy flavour

Isle of Avalon: A gloriously sticky & pungent cheese washed in wine and well matured

4 Courses for £37 3 Courses for £33 2 Courses for £26.50