





Menu

- starters -



Fermented Wild Mushroom Soup

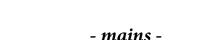
Wild mushrooms steamed with pernod, cream and tarragon



- mains -

Tom Kha

Light and delicate coconut soup with tofu Flavoured with lemongrass, ginger and lime





Acorn Squash with wild rice and Cranberry Stuffing

Squash stuffed with wild rice in a rich tomato and pomegranite pesto, finished with pine-nuts, toasted goats cheese, and thyme Caramelised Fennel hearts Warm red cabbage and juniper slaw & asparagus



Roasted Aubergine & Sweet Pepper with Mushroom Pate

Slow cooked aubergine topped with sweet miso, pomegranate and toasted pinenuts, layered with roasted red pepper, mushrooms and 'marscarpone' Sauteed green beans Herby polenta fries



Sorbet Shots

A pallet-cleansing mango ice served with fresh mint.



- sweet -

(served with sloe gin)

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Blood-Orange Creme Brulee

French custard with Grand Marnier, Topped with carmelised blood orange and cocoa nibs



Tangy baked cashew and lemon cheesecake with an almond and oat base Garnished with cinder toffee and edible flowers



