

# the STARTERS

*Please note that the below are intended as menu inspirations and that from time to time certain dishes or ingredients are restricted due to market availability*

## FISH & SEAFOOD

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Roasted salt cod with clam chowder and fennel  
Risotto of crab with avocado puree cep and baby basil  
Pan fried scallop with black pudding crisp and puy lentil  
Pea and mint soup with king prawns and avocado oil  
Pan seared scallops with micro basil pancetta crisp and pea puree  
Smoked sweetcorn foam with Cornish crab and pea shoot  
Chargrilled monkfish served over buttered asparagus and chicory hearts  
Curried monk fish tail with puy lentils egg yolk puree and mango  
Lobster ravioli with cep foam and truffle oil  
Pea soup with black tiger prawn and mint jelly  
Trio of cured wild salmon salad with buttered blinis and sour cream  
Inverawe smoked trout served with horseradish cream and baby beetroot  
Tian of Cromer crab tiger prawn's avocado and plum tomatoes with roasted garlic  
Lightly smoked salmon with shallot puree beetroot and caramelized walnuts  
Salad of rice noodles, coriander, red pepper and soy with sweet chilli tiger prawns  
Smoked mackerel mousse with sour dough crisp, samphire, radish and tomato gel  
Torched mackerel with salted carrot ribbons, star anise and carrot puree and micro dill

## MEAT

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Anti pasti sharing boards with Parma ham, bresaola, salami, smoked salmon, roasted peppers, artichoke hearts and breads  
Star anise and sesame marinade duck breast on a bed of stir-fried vegetables  
Compressed pork belly, caramelized apple, black pudding and feta  
Smoked duck breast, walnut and blue cheese salad with beetroot sorbet  
Chicken liver pate with port and cranberry chutney, herb salad and toasted breads  
Smoked chicken with, pancetta crisp and caramelised blueberry confit  
Ham hock terrine with apple and vanilla puree, red onion chutney and baby leaf  
Grilled peaches, speck ham and orange blossom with sour dough crisp  
Pork and black pudding scotch egg with vanilla and apple puree



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## VEGETARIAN

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Wild mushroom tart topped with parmesan served with cream & thyme essence

Marinated beetroot with goat's curd and baby onion

White asparagus with crispy poached quails eggs and grapefruit hollandaise

Honey roasted butternut squash soup with toasted sesame seeds (v)

Poached Thai asparagus, toasted pine nuts & roasted cherry tomato salad served with a white wine and mint dressing

Pea and mint arancini with duck egg yolk and tomato coulis

Wild mushroom soup with truffle oil and micro basil

Deep fried poached duck egg with sour dough and pea puree

Fig mint and buffalo mozzarella bruschetta

Wild mushroom scotch egg, shallot puree and pea

