Chefs Experience

"Tea & Cake"

Beef & Marmite brown sugar tart
New Forest mushroom tea, 36-month aged parmesan

"Yorkshire pudding choux, Golden Oscietra caviar"

Native lobster, Delica pumpkin, Burnt Mouneyrac pear

Cheese & onion croustade, Périgord truffle

Foie Gras "sandwich"

Devon crab, Spanish melon, preserved lemon, ajo blanco ice-cream, xo

Orkney scallop, razor clam, leek, smoked butter, samphire

Roasted Newlyn turbot, warm roe butter, Loire Valley asparagus

65-day aged beef fillet, duck liver, morels stuffed with veal sweetbread, Bordelaise Sauce

Golden nut, foie gras

Yorkshire yoghurt, Vassout pear, Champagne and vanilla, Sorrel

Clementine sorbet, toasted oat cream

Petit fours

Cherry Bakewell tart
Peanut butter and dark chocolate