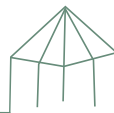


# THE CONSERVATORY



*Dinner* INCLUDES CANAPÉS, PETIT FOURS & COFFEE

## TO START

### *Garden Beetroot (vg, gf)*

SALAD OF BEETROOT, CHICORY,  
WALNUTS, GRANNY SMITH SORBET

### *Roast Cauliflower (v, gf)*

ROAST CARPACCIO & TEMPURA  
OF CAULIFLOWER, PICKLED  
GRAPES, MINT OIL

### *Pressed Mosaic Game Terrine (gf)*

GRESSINGHAM DUCK,  
WILD RABBIT, WOOD PIGEON,  
FOIE GRAS, TRUFFLE MAYONNAISE,  
SALAD OF GREEN BEANS, RADISH

### *Slow Cooked Duck's Egg (v, gf)*

VELOUTÉ OF JERUSALEM  
ARTICHOKES, SLOW COOKED  
DUCK'S EGG, WILTED  
SPINACH, WHITE TRUFFLE OIL

### *East Coast Crab*

(£5 supplement)

DUO OF WHITE & BROWN CRAB,  
FERMENTED APPLE, CONFIT  
TOMATO, AVOCADO, PICKLED  
SAMPHIRE, ROSEMARY TOASTS

## TO FOLLOW

### *Maize Fed Chicken Supreme*

BALLOTINE OF PANCETTA AND  
MAIZE FED CHICKEN, HAND  
ROLLED TAGLIATELLE, WILD  
MUSHROOMS, BABY LEEKS,  
SAVOY CABBAGE

### *North Atlantic Halibut*

SEARED FILLET OF HALIBUT,  
LANGOUSTINE, BOK-CHOI,  
SHETLAND POTATOES,  
BUTTERNUT SQUASH, GINGER,  
BUTTER SAUCE

### *Highland Venison*

LOIN OF HIGHLAND VENISON,  
BUTTERED KALE, CHESTNUT  
PUREE, POACHED BRAMBLES,  
POMME DAUPHINE,  
BEETROOT JUS

### *Tortellini (v)*

TORTELLINI OF ROAST PUMPKIN,  
PECORINO, BRIOCHE CRUMB,  
ROCKET LEAVES

### *Garden Vegetables (vg) (gf)*

SPICED PROVENÇAL VEGETABLES,  
VINE CHERRY TOMATOES,  
GORDAL OLIVE & GOLDEN RAISIN  
TAPENADE, RAINBOW CARROTS

## TO FINISH

### *Baked Treacle & Cocoa Tart (v)*

RASPBERRIES, VANILLA CUSTARD,  
BRANDY SNAP TUILLE, CRÈME  
FRAICHE & LEMON SORBET

### *Mango Crèmeux (v)*

POPPYSEED MERINGUE,  
SPICE POACHED PINEAPPLE,  
PASSION FRUIT, COCONUT  
SPONGE, BANANA & PASSION  
FRUIT SORBET

### *Felchin Bitter Chocolate*

### *Gateaux (v) (gf)*

TEXTURE OF BRAMBLES, PRALINE  
MOUSSE, CANDIED HAZLENUTS &  
BRAMBLE SORBET

### *Pistachio & Dark Chocolate*

### *Fondant (v)*

CRYSTALLISED CHOCOLATE,  
COCOA NIB & PISTACHIO TUILLE  
& MILK ICE CREAM

### *A selection of Artisan Cheese*

(£5 supplement) (v)

HOMEMADE OATCAKES,  
APPLE CHUTNEY, QUINCE  
PASTE, FROZEN GRAPES

## ON THE SIDE £3.50

### *Heritage Tomato Salad*

BOCCONCINI, RED ONION,  
PESTO DRESSING

### *New Season Buttered Potatoes*

WITH GARDEN CHIVES

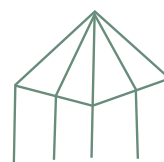
### *Caesar Salad*

COS LETTUCE, AGED  
PARMESAN, ANCHOVIES

### *Gratin Dauphinoise*

GARLIC & THYME, ISLE  
OF MULL CHEDDAR

Please let us know if you have any food allergies or special dietary requests



£35 - 2 courses

£45 - 3 courses