

## SET MENU

### Starters

Slow cooked suckling pig with deep fried brie  
& caramelised apple

Hake mousse with edamame bean puree, seaweed, dried tuna  
& double fermented sour dough chips

Watercress and potato soup with cracker of potato,  
watercress & herbs

### Mains

Gurnard with spelt risotto  
& shellfish beurre blanc

Braised ox cheek with wild garlic mash, baby gem,  
broad beans and pancetta

Fresh tagliolini with spring vegetables & pesto

### Desserts

Duck egg custard with poached rhubarb, jasmine sable biscuit  
& rhubarb compote

Mixed berry mousse with elderflower sorbet, macerated berries  
& blueberry meringues

Set tonka bean & milk chocolate  
with mango and orange