

TASTING MENU

Friday 21st February 2025 £50 per person



Amuse Bouche

Soused & torched mackerel fillet, Avocado, fennel & orange

Starter

Confit salmon fillet with soy & honey Glazed aubergine, chickpea, rocket & preserved lemon dressing

Main

Duo of Creedy Carver free range duck Pan fried breast & confit leg, savoy cabbage, broccoli, carrot puree, Redcurrant jus

Cheese

Northampton blue cheese scone, Glazed walnuts, chargrilled pear, rocket

Dessert

Passion fruit & white chocolate mousse Mango, raspberry sorbet









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