



H I B I S C U S

A La Carte

Pan seared Scallops

chicken wing, cauliflower, apple, coriander

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Duck liver parfait

Cherry, pistachio, brioche

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Beetroot

Lactic, cranberries, halzelnut

Main Course

Slow Roasted Lamb Rump

Smoked aubergine, tenderstem, mint yoghurt, lamb jus

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Atlantic Cod

Courgette, saffron potato, fennel, lobster bisque

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Butternut Squash Gnocchi

Stilton, walnut, frisse

Dessert

Mulled wine poached pear

Winter berries, pain 'd' pice, cinnamon ice cream

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Rhubarb and Custard

Poached rhubarb, Custard parfait, hazelnut crumble

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Dark chocolate and orange

Orange ice cream, grand marnier

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*Three courses for £34.50 per
person*

Taster Menu

Amuse Bouche

Duck liver parfait

Cherry, pistachio, brioche

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Pan seared Scallops

chicken wing, cauliflower, apple, coriander

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Slow Roasted Lamb Rump

Smoked aubergine, tenderstem, mint yoghurt, lamb jus

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Pre- Dessert

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Rhubarb and Custard

Poached rhubarb, Custard parfait, hazelnut crumble

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Coffee and petit fours

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£49.50 per person

TEL: 01604 911073