



H I B I S C U S

Sample
A La Carte Menu

Starters

Confit Chicken Terrine
piccalilli, beer pickled shallot rings

Pan Roasted Scallops
peas, bacon, cumin foam

Heritage Tomatoes & Buffalo Mozzarella
black olives, spicy gazpacho

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Main Courses

Roast Pork Loin, Slow Cooked Pork Belly
caramelised leeks, purple potato, onion, roast pork jus

Lemon Sole
crushed new potatoes, fish pie flavours

Salt Baked Baby Vegetables
braised leeks, pine nut crumb

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Desserts

Symphony of Chocolate

Assiette of Strawberries
balsamic vinegar ice cream

Peaches, Almonds, Raspberries

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Three Courses £34.50pp



H I B I S C U S

Sample Taster Menu

Amuse Bouche

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Confit Chicken Terrine
piccalilli, crispy chicken skin

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Native Lobster
lemon, carrot

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Venison
beetroot, celeriac, red wine

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Pre-Dessert

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Symphony of Chocolate

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Coffee and Petit Fours

£49.50 per person