



H I B I S C U S

sample menu

A La Carte

Gin Cured Salmon

watermelon, radish, peas, lovage, salmon caviar

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Quail Breast

sweetcorn, bacon crisp, quail jus

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Heritage Tomato & Mozzarella Salad

spiced gazpacho, olive crumb

Main course

Poached Lemon Sole

fish pie flavours, sea vegetables

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Honey Glazed Duck Breast

pac choi, baby courgette and tomato couscous

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Salt Baked Baby Vegetables

braised leeks, wild garlic veloute, pine nut crumb

Desserts

Assiette of Strawberries

balsamic vinegar ice cream

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Honey Roasted Peach

peach sorbet, almond frangipane, nabbed almonds

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Chocolate Aero

dark chocolate mousse, smoked yoghurt, salted caramel

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*Three courses for £34.50 per
person*

Taster Menu

sample 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