



H I B I S C U S

The A La Carte

Pig Head Terrine

apple, carrots, rye, nastrium

Oxtail Tortellini

mushroom tea, bone marrow, sorrel

Cured Sea Trout

celeriac, sauce gribiche, potato, golden raisins

Braised Globe Artichoke

textures of artichoke, fennel ketchup, goats curd

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Roasted Goose Breast

textures of swede, rainbow chard, cranberry gel, roasting jus

Poached Pollock

celery, salty fingers, beer poached cockles

Pork Tenderloin

turnip, potato maxim, tomato fondue, spinach, pork jus

Brie and mushroom Pithivier

buttered baby vegetables, truffle demi-glace

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Pressed Apple Terrine

brown butter ice cream, blackberries, biscuit

Yuzu and Lime Soft Cheese

textures of meringue, yuzu sorbet

Mulled Wine Stuffed Pear

pain e piece, winter berries consommé

Chocolate Mousse

caramelised banana, toffee ice cream, popcorn

Three courses £34.50 per person