



# FIA 2024

## PRIVATE DINING

### STARTERS

- Tomato and roasted red pepper soup with winslade cheese (v)
- Burrata cheese with broad beans, peas, blackberries, radish and pea purée (v)
- Ham hock terrine with gherkin ketchup, pickled vegetables and toasted sourdough (df)
- Pan fried mackerel fillet with Pink Fir potato salad, lemon mayonnaise and caviar
- Ham hock croquette with mustard mayonnaise, rocket, and apple and radish salad
- Braised short rib with smoked salt, burrata and sourdough
- Tian of crab with avocado purée, nasturtium and chilled spinach soup
- Hot smoked trout with fennel and apple salad (df)
- Salad of heritage tomato with blackened cucumber, roasted spring onion and black onion seed (vg)

### MAIN COURSES

- Pan fried cod fillet with saffron fondant potato, Romanesco cauliflower, sauce vierge and lovage emulsion
- Pan fried sea bass with Pink Fir potatoes, clams and asparagus
- Pea and broad bean ravioli with cheese croquette, grana Padano sauce and herb oil (v)
- Roasted corn-fed chicken breast with leek and potato terrine, poached asparagus, and thyme and red wine jus
- Confit belly of pork with mashed potato, carrot purée, baby carrots, baby apple and cider jus
- Shallot tarte tatin with black garlic sauce, ricotta and confit golden beetroot (v)
- Parsley and spring vegetable risotto with summer truffle and grated spenwood
- Sea bass with peas, lettuce, jersey royals, capers and caviar
- Braised blade of beef with dauphinoise potatoes, asparagus and roasted carrot purée
- Fillet of beef with boulangère potato, peas, baby onion and lardons (£15 supplement)
- Rump of lamb with confit belly, spelt, apricot purée and asparagus (£15 supplement)

### DESSERTS

- Lemon meringue tart with mandarin sorbet (v)
- Crème fraiche panna cotta with roasted apricots, apricot purée and lemon streusel (v)
- Strawberry and clotted cream Eton mess (v)
- Chocolate and rosemary tart with maldon salt and crystallised rosemary (v)
- Pavlova with mango whipped ganache, passionfruit gel and poached mango (v)
- Coconut and white chocolate mousse with strawberry sorbet
- Cheese selection with crackers and apple ketchup (v) (£5 supplement)

(v) vegetarian (vg) vegan (n) contains nuts (df) dairy free

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.