

Adelina Yard
Chef's Table

Saturday 12th January

Snacks

Cured halibut, jalapeno & ginger dressing, sesame, crème fraiche, shiso

Raw venison, truffle, pickled squash, toasted seeds

Aged parmesan, squash, pumpkin seed pesto, chanterelle

Duroc pork jowl, grapefruit, bitter leaves, hazelnut

Roasted brill, smoked herring roe & sea lettuce butter sauce

Salt marsh lamb, artichoke, sea herbs

Plate of artisan cheeses, chutney, oat biscuits, fig & hazelnut bread

Blackcurrant, caramelised apple, elderflower

Jerusalem artichoke, 64% dark chocolate, salted caramel

Petit Four

-65-

Wine pairing -65-