

BURNT TRUFFLE

TASTING MENU

Friday 3rd June 2022

£80 per person, including wines

BREAD	Rosemary and thyme focaccia, olive oil and sea salt
SNACK	Mrs Kirkham's cheese croquette, red chilli marmalade
STARTER	Salmon terrine with pink peppercorn, pickled fennel, croûtes <i>Château du Coing de St. Fiacre, Muscadet Sèvre et Maine Sur Lie</i>
FISH	Pan-fried brill, glazed chicken wing, charred baby gem, chicken butter sauce <i>Peter Lehmann Masters, 'Margaret' Barossa Valley Semillon</i>
MAIN	35-day-aged sirloin of beef, Lyonnaise potato, short rib bonbon, onion purée <i>Familia Castaño, 'Hécula' Organic Monastrell</i>
DESSERT	Chocolate Brittany shortbread, hazelnuts, honeycomb, cherry sorbet <i>Cantina Valpantena, 'Tesouro' Recioto della Valpolicella</i>
SWEET	Bramble marshmallow