

ESPRIT MENU £150

Chilled Bouillabaisse / Blue Fin Tuna* / Cornish Mackerel; Hake Liebig
Bristol Channel Wheelks with Plankton / Bonito Infused Cauliflower Cream
Cornish Sardines Cream / Bouillon "Marine" / Coriander

TT

Pate of Rhug Estate Grouse** with Foie Gras / Scottish Girolles and Horn of Plenty
Guinness and smokey Monkey Shoulder Veil / Lingonberry Chantilly / Quetsche

TT

Live Scottish Langoustine roasted with "Terre de Sienne" -
Corn Velouté perfumed with Madagascan Vanilla;
Cobnuts / Redcurrant / Mangetout

TT

Fillet of Cornish John Dory perfumed with Star Anise
Bara Isle Cockles and Razor Clams / Tomato "Orti"
Isle of Wight Tomato Slice pan fried with Chickpea Flour / Olive Oil-Honey-Lemon

TT

Corn Fed Chicken roasted on the Crown / stuffed with Cinnamon-Almond Butter -
Jus Tranché with Angelica / Ceps / Sea Beets and Aster
Braised Shallot / traditional Chicken Thigh "A la Crème"

TT

Pierre Gagnaire's Grand Dessert

Poached Pear / Caramel / Mousse and "Cristal de Vent" Amarelli
Citrus Water with Lemongrass / Sicilian Passion Fruit Sorbet / Orange Foam
Chartreuse Parfait coated in Dulcey / Confit Baby Fennel
Tarte Sauvignon / Muscat-Beaumes de Venise Jelly / Golden Raisins / Fresh Grapes
Blackcurrant: Tarte Soufflé / Wurtz; Coulis and Sorbet
Ice Cream Ianka Chocolate 63% / Pamplona Water / Frozen Gianduja

*Certified sustainable

**May contain lead-shot

