

Steve James

A MODERN DINING
EXPERIENCE

Spring 2017

Canapes

Smoked salmon

On melba toast with pea panna cotta and crème fraiche

Parma ham

On bread chips with hazelnut butter and sage

Onion and goats cheese tartlets

Squid ink flat breads

Topped with beetroot hummus smoked mackerel and lovage

Starters

Pork terrine

Roast garlic puree, walnuts, Dorset blue vinny, radish

Asparagus salad

Smoked trout brandade, guacamole, bread crisps, chili oil

Tomato gazpacho

Burrata

Beetroot, beetroot puree, cucumber, lovage, radish, burnt butter

Goats cheese custard

Hazelnuts, sorrel, rocket and candied beetroot

Mains

Lamb

with pine nut and sage crust, roast carrots, caramelised shallots, cheese on toast, red wine sauce

Beef

with asparagus, cauliflower puree, sprouting broccoli, crispy slices of new potatoes, pale ale sauce

Chicken breast

with pine nut puree, spinach leaves, olives, pine nuts, chicken sauce

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Asparagus, hollandaise and red onion tart

with rocket and walnut salad dressed in rapeseed oil and balsamic vinegar

Braised rabbit legs

with black pudding, pea veloute, glazed carrots and spring vegetables and watercress

Desserts

Vanilla and Rhubarb panna cotta

with granola, apple puree, rhubarb and orange blossom iced tea

Lemon mousse

with basil sorbet, orange segments, meringue kisses

Vanilla and pomegranate cheesecake

with grapefruit and honeycomb

Raspberry, rosemary and vanilla tart

with a rosewater syrup

Black sesame meringue

Yuzu curd white chocolate and roasted apricots

Petit Fours

Strawberry and white chocolate coconut ice

Carrot cake

Salted fudge

Miniature vanilla and raspberry baked custard

Price: Per person

3 courses £48

4 courses £54

5 courses £60

Please inform us of any dietary requirements, allergies or intolerances and we can adjust the menu to suit your needs