

Steve James

A MODERN DINING
EXPERIENCE

Autumn 2018

Canapes

Sausage, sage and apple pie

Pistachio and walnut coated

Bacon and goats cheese (v) ☒

Squash, sage and chestnut rolls (v)

Liquorice bread

Topped with crème fraiche, radish and hot smoked arctic char

Butternut veloute

With toasted pumpkin seed, oat crème fraiche and pumpkin seed oil (v)

Starters

Salt and pepper pear tart with blue cheese croquettes

Mixed leaves in a mustard dressing (v)

Carrot and ginger soup

Topped with seeds, coriander and carrot top cream with beetroot bread (v)

Beetroot, mackerel and horseradish salad ☒

Pumpkin twice baked souffle

With apple, walnut and pumpkin seed salad (v) ☒

Teriyaki aubergine rice noodle salad

With coriander and cashew nuts (v) ☒

Mains

Confit & pressed Duck leg

With pan seared and roasted breast, beetroot and black garlic puree, savoy cabbage, fennel crisp, pomme anna, red wine sauce ☒

Red wine braised beef

with butternut squash, chard and onions ☒

Mushroom, thyme, leek and chestnut pithivier

With roasted carrots, onions & chard (v)

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Chorizo crusted monkfish

with butter roasted cauliflower, cauliflower puree, charred radicchio, fennel fronds (v) (g)

Squash, chickpea, coconut and spinach curry

Topped with chilli, spring onion and nigella seeds with steamed rice and a carrot and coriander salad

(v) (g)

Desserts

Spiced pear tarte tatin

With rosemary cream (v) with coconut cream instead of rosemary cream)

Vanilla buttermilk panna cotta

with beetroot granita, and a blackberry iced tea (g)

Chocolate caramel and berry tart (v)

Black forest gateau

Japanese cotton cheesecake

With matcha, dark chocolate, blackberries, blueberries (v) (g)

Petit Fours

Triple Chocolate and hazelnut brownies (v)

Pear and apple pate de fruit with star anise sugar (v) (g)

Baklava (v)

Carrot cake with coconut cream and candied carrot (v)

Rosewater and hawthorn pistachio meringue kisses (v) (g)

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