

# Tasting Menu

£70 per person

## Amuse bouche



## Bread

*Home-made sourdough & seeded crispy lavash,  
smoked paprika & herb butter*



## Lobster & Scottish salmon raviolo

*Exmoor caviar, coconut & tamarind shellfish broth,  
compressed cucumber, fennel crisp*



## Butter chicken roulade

*Corn-fed chicken roulade, stuffed with spiced chicken  
farce, smoked pepper makhani sauce*



## Beetroot & goat's cheese tart

*Golden, candy & red beetroot, red onion chutney,  
whipped Rosary Ash goat's cheese*



**Cotswold lamb cooked two ways**

*Herb crust, black garlic emulsion, gratinated potato terrine, baby courgette, pea purée, tomato concassé & mint lamb jus*



**Lemon yuzu frost**

*Lemon sorbet, lichiko Japanese liqueur & yuzu granita, basil tuile*



**Valrhona Ivoire white chocolate & rhubarb**

*Lychee & rose sorbet*



**Tea or coffee & petits fours**

Some dishes may contain or come into contact with allergens. Please notify us of any allergies or dietary requirements, for full allergen information, please scan the QR code.

If you are staying with us on a dinner, bed & breakfast rate, spend up to £40 per person on food, including tea or coffee. Additional spend will be shown on your invoice as a supplementary food charge.

