

Cocina

Restaurant

Taster Menu £45 per person

add Paired Wine Package £25 per person

/Amuse Bouche

Broccoli and stilton soup

/First Course

Pan fried scallop

Black pudding / compressed apple / calvados reduction

Beetroot pannacotta (V)

Goat's cheese / beetroot tapioca / beetroot Carpaccio

Paired wine - Bodegas Ontañon Blanco - Vetiver Rioja Blanco

/Second Course

Curried salmon gravalax

Pickled cucumber / mango / poppadom / coriander

Tomato and mozzarella risotto (V)

Parmesan tuille / watercress / heirloom tomatoes

Paired wine - Bodegas Ontañon Blanco - Vetiver Rioja Blanco

/Third Course

Walton Lodge pork fillet

Pork belly / pearl barley / red cabbage / pork quavers

Sweet potato and spinach wellington (V)

Pecan / blue cheese / tender stem / wild mushroom

Paired wine - Bodegas Ontañon Blanco - Vetiver Rioja Blanco

/Fourth Course

Stem ginger sorbet

Raspberry / lemon balm

/Dessert

Dark chocolate fondant

Toffee / fudge / hazelnut / caramel ice cream

Paired wine - Bodegas Ontañon Blanco - Vetiver Rioja Blanco

(v) Vegetarian For any vegan or gluten free options or to discuss any other dietary requirements, please speak with a member o