

À LA CARTE

Pre Starters

Croustade, artichoke and pine foam (v)
Croustade, picked white crab, keta caviar
Mini rye bun, seaweed and smoked sea trout butter
Parmesan custard eggshell, brioche toast (v)

Starters

Isle of Wight tomato tart, whipped feta, wood sorrel (v)
Isle of Wight tomato salad, wood sorrel (ve)
Yellowtail ceviche, fennel and blackberry salsa
New season burnt carrot tartare, carrot top oil, caraway seeds (ve)
Brown shrimp and prawn, rye and quinoa crispbread, sweet pepper mayo
Kimchi pancakes, celery slaw, sweet and sour golden squash (ve)
Beetroot-poached sea trout, sea vegetables, beetroot crisp
Butter chicken terrine, cherry kimchi, torched cauliflower

Palate Cleansers

Yellowtail ceviche, pink grapefruit, salmon roe
Beetroot granita, black pepper quinoa crisp (ve)
Prawn toast, chilled cucumber and mirin

Mains

Raynham Estate beef fillet, smoked onion crisp, beef tomato salsa
Sutton Hoo Thai chicken, Romanesco grain, spring vegetables, smoked hen broth
Lamb raan, goat's curd raita, pomegranate, pickles, green herbs
Roast hake, cockles, Lyonnaise potatoes, sea vegetable slaw
Woodland mushroom and chard tortilla, radish salad, salted walnut pesto (v)
Miso-blackened monkfish, smoked aubergine, sticky rice cake, choi sum
Poached Arctic char, salt and pepper crumb, marsh samphire butter
Charred rotolo pasta, Treviso leaf, toasted hazelnuts, green herb cream (v)
Miso-glazed hispi cabbage, coal-roasted celeriac, carrot-top oil (ve)

Desserts

Chocolate and bramble pavé, crunchy praline (ve)
Lemon tart, meringue, cherry reduction (ve)
Poached cinnamon pear, Tate coffee bean mousse, chocolate crisp (ve)
Baked churros, pistachio cream, tropical fruit coulis (v)
Vanilla panna cotta, shortbread streusel, mango and sea buckthorn (ve)
Lemon and passion fruit posset, raspberry crisp (v)
Sticky ginger and tamarind cake, butterscotch cream (ve)

