

## April 2012

*Amuse Bouche*

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*Local Asparagus, Slow Poached Pheasants' Egg Yolk  
with Shaved Reggiano Parmesan & Almonds*

*Scottish Langoustines,  
Gloucestershire Old Spot Honey Glazed Belly  
with Apple Sauce & Hazelnuts*

*Ceviche of Monkfish Tail, Calvisius Caviar  
with Fennel & Lemon Confit*

*Seared Foie Gras with Walnut,  
Braised Chicory & Orange*

*Carpaccio of Welsh Black Beef  
with Local Beetroots & Coriander*

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*Beech Mushroom & Chervil Risotto  
With Lemon Mascarpone Cream*

*North Atlantic Turbot with Braised Baby Shallot,  
Ox Tongue & Lightly Spiced Lentil Jus*

*Roasted Cod Loin,  
Crushed Ratté Potatoes with  
Crab & Cornish Baby Squid*

*Loin of Fallow Venison,  
Sticky Braised Red Cabbage  
& 80% Valrhona Chocolate Jus*

*Spring Lamb with Braised Peas,  
Confit Heritage Tomatoes & Mint Jus*