

THURSDAY

start

smoked fish brandade, pickled cucumber, brioche
truffled celeriac velouté, garlic and parmesan crouton
bath chaps, dijon mustard emulsion, herb salad
salt baked beetroot, goat cheese mousse, hibiscus

follow

venison loin, potato fondant, smoked chestnut and bean fricassee
herb gnocchi, wild mushroom, parsley velouté
roasted monkfish, creamed leeks, fish red wine sauce
lamb fillet, roasted tomato, olive, braised fennel

finish

apple tart tatin, vanilla ice cream
steamed date pudding, caramel, crème anglaise
chocolate tart, cherry sorbet
blue cheese, roasted fig, port reduction

3 Courses 49.50

LUNAR