



The Art Room Menu

Spring 2018

Three courses £46, Two courses £39.50

To start

Heritage Tomato, Pickled Shallot, Black Forest Tofu, Fermented Lettuce
Pork Belly, Scallop, Wild Garlic Miso, Onion, Crackling & Potato Crumble, Asparagus
Langoustine, Candied Aubergine, Basil and Courgette, Almond, Tomato Water
BBQ Mackerel, Compressed Melon and Cucumber, Ham, Feta, Blueberry Vinaigrette

Main

Chicken, Grains, Morel Mushroom, Summer Truffle
Filet of Beef, Asparagus, Parma Ham, Onion, Parmesan, Bone Marrow
Seaweed and Miso Halibut, Spring Peas, Seashore Vegetables, Sorrel, Cockles
and Brown Shrimp, Langoustine Essence
Risotto of Jerusalem Artichoke, Spring Vegetables, Truffle

To finish

Chocolate Pave, Tiramisu, Hazlenuts
Lemon Curd, Violet, Pine, Granola and Meringue
Vanilla Cheesecake, Gariguettes Strawberries and Honeycomb
Hammet cheeseboard, chutney (£9 if taken as an extra course)

Please advise us of any special dietary requirements
Please ask a team member if you require specific allergen information
Please note, we currently use GM oils in our kitchen