

'A Spring Celebration' – 26th May 2023

Amuse Bouche

mushroom arancini, goats cheese custard

Prosecco Brut Terre di Sant'Alberto Rose, Italy NV

Timbale of Crab

tomato consommé, wild nettle pesto, parmesan Chateau Puech-Haut Argalí Rose, Languedoc, France

Sorbet

lemon sherbet

Trio of Yorkshire Lamb

smoked belly, sweetbreads, pea & watercress puree, baby spinach, cider braised fondant potato

Domaine Lafond, Lirac Rouge 'La Ferme Romaine

White Chocolate Blondie

Chocolate sauce, rhubarb sorbet

Famille Perrin Muscat de Beaumes-de-Venise, Rhone, France



