



**Tastes of Spring
7 Course Tasting Menu**

Amuse Bouche

Malthouse Bread

Lacey's Farm Guernsey Cream Butter, Cornish Sea Salt

Scottish Langoustine

White Bean and Micro Herb Salad, Pancetta Crumb

Tempura British Asparagus

Lemon Aioli, Seaweed Salt, Micro Rocket

Guinea Fowl Breast

Shallot Puree, Burnt Shallot Leaves, Parma Ham Crisp

Chiltern Lamb Loin

Parmesan Gnocchi, Baby Artichoke Heart, Red Wine and Rosemary Jus

Sicilian Lemon Tart

Meringue Kisses, Raspberry Coulis

Brûlée Mille-Feuille

Roast Rhubarb, Cardamom Creme