

TEN COURSE TASTING MENU

AMUSE-BOUCHE

Sauté Foie Royale, Chicken Croustillant en couches
with Lavender Smoked Pear Jam.

Seared Duck Tasting Spoon.
Fig jam, pickled radish.

Rolled Toasted Walnut & Ash Goats Cheese Sphere
Calvados & Black Carrot syrup.

HOT TOWEL

Warm Himalayan Saltwater, Cajeput Oil,
with Flowering Osmanthus.

BREAD

Rosemary Loaf with Black Garlic, Duck Tallow Candle
Handmade truffle & sea leek butter.

PRE-STARTER

Pâte Filo Cigar with Porcini Mousseline
Chive gel, Onion Ash.

PALATE CLEANSE

Black Pepper Sorbet, Sea Salt Foam.

CONSOMMÉ

Consommé a La Royale, Pearls.

STARTER

Fillet Tartare.
Tempered Yolk, Cornichons, Dill Mustard.
Prepared at table.

PRE-MAIN

Butter Seared Lyme Regis Scallop.
Coconut Emulsion, Lime Foam.

MAIN COURSE

28-Day, Dry Aged Fillet Steak, Rare.
Pomme Purée, Confit Garlic Sweets,
Armagnac reduction.

CHEESE COURSE

Raclette.
Bacon Cracker, Walnut & Smoked Lavender Honey.

DESSERT

The White Chocolate Apple.



SPRING

TASTING MENU 2024

HOTEL & RESTAURANT

BY
Bradley Green

