



H I B I S C U S

### *Starters*

Marinated Cornish crab, avocado, wasabi, radish, cucumber, brown crab puree

Grilled asparagus, egg yolk fudge, parmesan crisp truffle

Duck ballatine, glazed radish, potato espuma, tarragon gel

Charred salmon, carrot, lemon, watercress

### *Mains*

Roasted Lamb rump, lamb fat potato, wild garlic espuma, broad beans, wild garlic crisp, lamb jus

Poached lemon sole, potato and seaweed crumb, English leeks, jersey royals, caviar

Chicken breast, heritage tomato tartlet, rocket, chicken roti

Chickpea dahl, filo shell, roasted shallot, lime, pak choi

### *Desserts*

Honey parfait, white chocolate, mead, grapefruit

Lemon posset, caramelized puff pastry, caramel, lemon balm

Dark chocolate torte, coconut panna cotta, raspberry, hazelnut ice cream

Mango and passionfruit cheesecake, oat crumble, mango sorbet

Selection of English cheeses, quince, crackers (£10 supplement)

**£39.50 Per person**