



H I B I S C U S

The A La Carte

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

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Main Course

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

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Desserts

Honey Parfait

white chocolate, mead, grapefruit

Lemon Posset

caramelised 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)

Three courses £39.50 per person



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Tasting Menu

Canapés

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Scallop Ceviche

red pepper, chilli, coriander

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Coffee and Almond Crumbed Foie Gras

rhubarb, brioche

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Mackerel

beet and rose, yoghurt

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Roasted Beef Sirloin

charred gerlot, broccoli, red wine jus

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Gin and Tonic Granita

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Vanilla, Strawberry, Basil

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Petit Fours and Coffee

£65 per person