

The **POMPADOUR** *by Galvin*

Starters

Pumpkin & truffle tart, pickled butternut squash & parmesan

Hay Salt baked Crapaudine beetroot, 15 year old balsamic vinegar and sorrel

Rillettes of 55 day aged Berkshire pig, apple and English muffins

Tartare of Gigha halibut, Amalfi lemon, horseradish & chive

Main Courses

Fillet of John Dory, fennel, orange, fresh almonds & chervil velouté

Pepper glazed Goosnargh duck, grapefruit, turnip & confit leg tortellini

Fillet of Cumbrian beef, Cévennes onions & beef fat roasted carrots

Tranche of North Sea turbot, Berwick crab and smoked sweetcorn

Desserts

Smoked chocolate ganache, caramelised yogurt, miso caramel & bergamot

Tasting from the trolley of French & British artisan cheeses
(Selection of unpasteurised & pasteurised) (£10.00 supplement)

Scottish bramble soufflé, chocolate sorbet & bramble soup

Apple crumble millefeuille, lime ice-cream

Three courses £70.00