

RESIDENCY

GRILL

SAMPLE MENU

STARTERS

Celery Root & Apple Soup (VG)
Sage Croutons

Cured & Pickled Loch Duart Salmon
Quail Egg, Cauliflower & Dill Emulsion

Cobble Lane Coppa
Avocado Mousse, Pea Salad & Lemon Oil

MAIN COURSE

Spiced Cauliflower & Onion Filo Tart (VG)
Spinach, Cumin Carrots & Coriander Coconut Curry Sauce

Roasted Red Mullet
Seafood Risotto, Torched Tomatoes & Oyster Leaf Butter

Chargrilled Aged Ribeye
Portobello Mushrooms, Melted Brie, Truffle Aioli,
Celeriac Remoulade & Triple Cooked Fries

DESSERT

Chilled Double Chocolate & Salted Caramel Molleux (VG)
White Chocolate Cremeux & Cocoa Nibs

Rhubarb & Stem Ginger Crumble (VG)
Salted Oats & Vanilla Custard