

Terroir

GREEN SEASON MENU

STARTERS

OXTAIL AGNOLOTTI

Celeriac puree, braising jus

GNOCCHI GORGONZOLA

Roasted walnuts, butternut, crispy sage

MUSSEL AND SAFFRON SOUP

With garlic croutons

MAINS

SIRLOIN WITH BBQ BASTING

Parmesan and pearl barley risotto

MISO GLAZED LINEFISH

Potato, sweet and sour aubergine, caper and raisin emulsion

TOMATO TART

Parmesan foam, basil butter, confit garlic

DESSERTS

STICKY TOFFEE PUDDING

Dulce de leche ice cream and butterscotch sauce

CHEESE BLINTZ WITH BERRY COMPOTE

Sour cream, cinnamon, maple syrup

LOCAL CHEESE BOARD

Taste of four cheeses, fruit and nut bread

Two courses 165

Three courses 195