

## Starter Menu

### **Vegetarian starters:**

- Handmade butternut squash and mascarpone agnolotti pasta , served with sage and brown butter sauce.
- Leek and potato velouté, crispy hens egg, pickled leeks, slow cooked potato.
- Pan fried king oyster mushroom, sauteed spinach, roasted mushroom puree, raw paris brown, dark mushroom consommé.
- Roasted celeriac, mushroom and hazelnut filo tart, served with a hazelnut and red grape salad.
- Marinated heritage tomato, yellow tomato gazpachio, nastergen, crispy sourdough.
- Roscoff onion tarte tatin, caramelised onion puree, sweet and sour pickled shallots, rocket, parmesan and balsamic salad.
- Roasted white asparagus, green asparagus puree, green asparagus carpaccio, sauteed girolle mushrooms.
- Salt baked beetroot salad, whipped feta, pickled golden beetroot, honey, sorrel.

### **Fish starters:**

- Lightly spiced tuna tartare, pickled moullis, raw radish, wasabi crème fraiche, crispy shallots.
- Fresh water langoustine, charred sweetcorn, pickled sweetcorn, langoustine bisque, foraged sea herbs.
- Local white crab, marinated heritage tomato, crisp sourdough, yellow tomato gazpacho.
- Pan seared mackerel, pickled cucumber spaghetti, lemon gel, dill oil, fresh radish.
- Red mullet, violet artichoke, mushroom and black garlic puree, artichoke puree and bouillabaisse style sauce.
- Seared scallops, curried cauliflower puree, toasted almonds, cauliflower cous cous, golden raisins.

### **Meat starters:**

- Braised beef raviolo, Shropshire blue cheese, caramelised onion puree, pickled shallot.
- Chicken liver parfait, salt baked beetroot and granny smith apple salad, candied peanut brittle.
- Crispy pork belly, Prunes macerated in sherry, cauliflower cream, black pudding crumb.
- Braised pig cheek, Celeriac and truffle puree, chard, crispy celeriac.
- Lamb fillet, braised baby gem lettuce, anchovies, lemon gel, black olives.
- Braised chicken leg terrine, pressed confit leek, mustard mayonnaise, endive and celery salad.

All starters are subject to seasonal changes along with sustainable availability from suppliers.

This list is by no means exhaustive. If you have had a starter before or an idea of a starter you would like, I would be more than happy to endeavour to create it for you.