



BY HARRI & ED

GASTRO MENU STARTERS

£50pp

- Ed's Warm Black Pudding Scotch Egg, English Mustard Mayo & Watercress
 - Deep Fried Wedge of Brie with Cranberry Relish & Rocket
- Potted Smoked Mackerel, Ciabatta & Gooseberry Relish
- Chicken Liver Parfait, Red Onion Marmalade & Toasted Sourdough
- Salmon & Haddock Fishcake, Warm Tartare Sauce & Poached Egg
 - Seasonal Velouté with Homemade Focaccia





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GASTRO MENU MAINS

- Slow Braised Shin of Beef, Dauphinoise Potato, Tenderstem Broccoli & Bordelaise Sauce
- Confit Pork Belly, Ed's Black Pudding, Bubble & Squeak Potato Cake, Greens & Sage Jus
- Roast Chunk of Cod, Champ Potato, Creamed Mussels & Greens
- Pan Fried Salmon Fillet, New Potatoes, Hollandaise & Tenderstem Broccoli
- Wild Mushroom Risotto, Spinach, Pecorino & Gremolata
- Goats' Cheese, Beetroot & Onion Tart, Honey Roasted Beets & Watercress





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GASTRO MENU DESSERTS

- Vanilla Crème Brûlée, Fruit Compôte & Shortbread
- Seasonal Frangipane Tart e.g. Plum Frangipane Tart
served with Plum Stone Ice Cream
 - Pavlova, Chantilly Cream & Fresh Fruit
- Milk Chocolate Cheesecake with a Brownie Base
topped with Salt Caramel Glaze & served with
Whipped Cream
- Sticky Toffee Pudding, Vanilla Ice Cream & Toffee
Sauce
- Seasonal Trifle e.g. Rhubarb & Ginger, Blackberry &
Lemon Curd



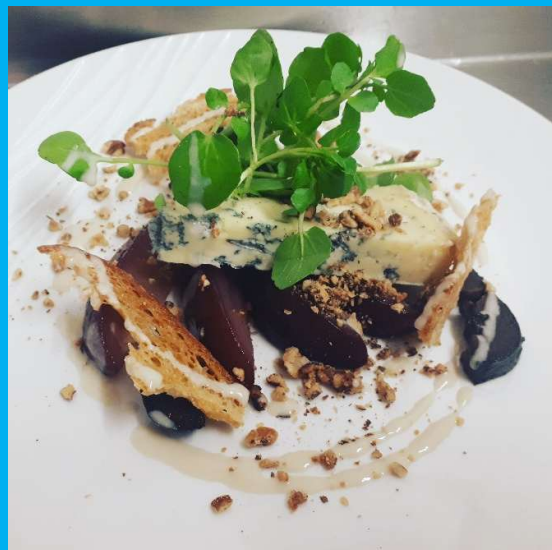


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GOURMET MENU STARTERS

£55pp

- Goats' Cheese, Beetroot, Onion Marmalade, Baby Gem & Raspberry Vinegar
- Ham Hock, Chicken & Parsley Terrine, Crispy Egg, Piccalilli, Rocket & Toasted Sourdough
- Creamed Mussels, Spring Onion, Fresh Herbs & Crusty Bread
- Yorkshire Blue, Poached Pear & Walnut Salad with Watercress & Blue Cheese Dressing
- Beetroot & Gin Cured Gravadlax, Dill Cream Cheese & Buttermilk Blinis





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GOURMET MENU MAINS

- Roast Duck Breast, Confit Leg Fritter, Rösti Potato, Braised Red Cabbage & Jus
- Braised Lamb Shoulder, Spiced Squash Purée, Bombay Potatoes, Spinach, Bhajis & Raita
- Salmon en Croûte, Spinach, Hollandaise & Green Beans
- Crisp Potato Gnocchi, Peas, Broad Beans, Braised Lettuce & Feta
- Monkfish Wrapped in Parma Ham, Pea Purée, Crushed Potatoes & Seasonal Greens
- Wild Mushroom Tartlet, Creamed Leeks, Yorkshire Blue Bon Bon, Spinach & Watercress





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GOURMET MENU DESSERTS

- Black Forest Gateau - Milk Chocolate Mousse, Kirsch-Soaked Sponge, Griottine Cherries, Whipped Cream & a Cocoa Tuille
- Vanilla & Passionfruit Layered Cheesecake, Raspberry Sorbet & Meringue
- Custard Tart, Prune & Armagnac Purée, Shortbread Crumb & Nutmeg Ice-Cream
- Warm Carrot Cake, Cream Cheese Ice-Cream, Orange Syrup & Walnut Praline
 - Profiteroles with Whipped Cream & Chocolate Sauce
- Blackcurrant Parfait, Poached Apples, Granola & Chantilly Cream





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SIGNATURE MENU STARTERS

£60pp

- Courgette, Mint & Feta Arancini with Courgette Purée & Apple
- Ed's Black Pudding, Crispy Hens Egg, Devilled Sauce, Pancetta & Watercress
- Seared Tuna with a Lime and Soy Dressing, Avocado Puree and Sesame Seeds
- Scallop, Crisp Pork Belly & Black Pudding with Pea Purée & Smoked Bacon
- Fillet Steak Tartare, Egg Yolk Purée, Pickled Mushroom & Puffed Rice
- Mushroom & Blue Cheese Tortellini with Roast Onion Consommé





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SIGNATURE MENU MAINS

- Rack of Lamb, Boulangère Potatoes, Braised Red Cabbage Purée, Seasonal Greens & Jus
- Treacle Cured Beef Fillet, Braised Shin of Beef, Mini Yorkshire Pudding, Green Beans & Red Wine Jus
- Roasted Monkfish with Squid, Mussel & Prawn Bouillabaisse, Confit Potatoes, Spinach & Rouille
- Butternut Squash, Spinach & Pine Nut Rotolo, Goats' Cheese & Basil Pesto
- Beef Wellington, Dauphinoise Potato, Spinach, Mushroom Duxelle & Red Wine Jus
- Pan Fried Fillet of Halibut, Cauliflower Champ, Sauce Vierge & Samphire





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SIGNATURE MENU DESSERTS

- Dark Chocolate Tart, Salted Caramel, Chocolate Tuille & Marmalade Ice-Cream
- Banoffee Mille-Feuille, Dulce de Leche & Caramelised Banana
- Vanilla & White Chocolate Panna Cotta, Raspberries, Honeycomb & Tarragon
- Lemon Meringue Pie with Poppyseed Meringue & Raspberry Sorbet
- Chocolate Fondant served with Sloe Gin Ripple Ice-Cream
 - Trio of Puddings (Seasonal Variations)





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TASTING MENU – £90PP

- Canapés
- Homemade Sourdough with Flavoured Butters
- Seared Tuna with a Lime and Soy Dressing, Avocado Puree and Sesame Seeds
- Treacle Cured Fillet of Beef, Braised Shin of Beef, Mini Yorkshire Pudding, Green Beans & Jus
- Lemon Meringue with Fresh Raspberries
- Chocolate Fondant served with Sloe Gin Ripple Ice-Cream
- Petit Fours