CHEFS TABLE

A TASTE OF

SPRING

WELCOME DRINK

Elderflower mojito

APPETIZER

Sloe gin cured seatrout, smoked cod roe mousse,
parsley snow, fennel tuile, smoked beetroot

STARTER

English asparagus, crispy duck egg,
brown butter hollandaise, lemon aioli

PALATE CLEANSER

Strawberry jelly, gin & tonic granita, candied petals

MAIN COURSE

Wild garlic lamb ballotine, lamb belly fritter, pomme anna,
pickled ramsons, wilted wild garlic, lamb butter sauce

DESSERT

Rhubarb & custard panna cotta,
malt & lavender crumb, apple sorbet, elderflowers

£54.50 PER PERSON

Venue: The Ostlers **Date & Time**: Friday 26th April at 7pm
Booking Required please contact: 01375 642463