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Tasting Menu

TASTING MENU

Canapés

Bread

Treacle Soda & Cultured Butter

Soup

Wild Mushroom, Truffle, Mirepoix

Sperrin Mountain Venison

Beetroot, Black Garlic, Wild Mushroom, Pear, Shallot, Sorrel

Sea Trout

Turnip, Chervil, Tomato

Atlantic Halibut

Salsify, Wild Mushroom, Scallop Roe, Yuzu, Bisque

Thornhill Duck

Beetroot, Foie Gras, Cherry, Red Wine Jus

Blood Orange Baked Alaska

Honey, Stem Ginger

Cheese (Supplement £15)

Petit Fours

Thompsons Tea or S.D. Bell Coffee

£80 PER PERSON