



## **The Art Room Menu**

Spring 2018

Three courses £46, Two courses £39.50

### **To start**

Heritage Tomato, Pickled Shallot, Black Forest Tofu, Fermented Lettuce  
Pork Belly, Scallop, Wild Garlic Miso, Onion, Crackling & Potato Crumble, Asparagus  
Langoustine, Candied Aubergine, Basil and Courgette, Almond, Tomato Water  
BBQ Mackerel, Compressed Melon and Cucumber, Ham, Feta, Blueberry Vinaigrette

### **Main**

Chicken, Grains, Morel Mushroom, Summer Truffle  
Filet of Beef, Asparagus, Parma Ham, Onion, Parmesan, Bone Marrow  
Seaweed and Miso Halibut, Spring Peas, Seashore Vegetables, Sorrel, Cockles  
and Brown Shrimp, Langoustine Essence  
Risotto of Jerusalem Artichoke, Spring Vegetables, Truffle

### **To finish**

Chocolate Pave, Tiramisu, Hazlenuts  
Lemon Curd, Violet, Pine, Granola and Meringue  
Vanilla Cheesecake, Gariguettes Strawberries and Honeycomb  
Hammet cheeseboard, chutney (£9 if taken as an extra course)

Please advise us of any special dietary requirements  
Please ask a team member if you require specific allergen information  
Please note, we currently use GM oils in our kitchen