The Blue Room

Starters

Lime bay monkfish, smoked bacon mash, creamed leeks, confit chicken wing £9.50
Caramelised onion velouté, spiced bhaji, puree, scorched petals £7.50
Slow cooked belly of pork, cheek, poached rhubarb, cox apple, crackling £9.00
Goats cheese, celery mousse, beetroot cannelloni, walnuts, horseradish, watercress jelly £8.50

Mains

Southdown lamb rump, shoulder, wild garlic polenta, spring greens, crispy sweetbread £21.00
Tempura pollock, malt vinegar caviar, sea lettuce, triple cooked chips, tartar sauce £19.50
Roasted guinea fowl, sausage roll, romanesco, sprouting broccoli, baby fondant £20.00
Shitake mushrooms, tofu, bok choi, pickled mouli, cashews, mushroom tea £16.50

Dessert

Slow roasted pineapple, brioche, green curry sorbet, coriander, Pina colada
Lemon posset, white chocolate, granola, ginger beer jelly, ewe’s curd
Amaretto cremeux, bitter chocolate, mascarpone, coffee, macaroon
Apple terrine, sorbet, cinnamon cream, crumble
£9.00

The Blue Room: creating exceptional food