The Blue Room

Starters
Blackmoor wood pigeon, parsnip puree, kale, butter roasted salsify £9.00
Crispy rock oyster, leek and potato veloute, fennel, caviar, lemon oil £8.50
Chestnut tortellini, pumpkin caponata, puree, pickled shallots, sage and parmesan foam £8.50
Layered terrine of chicken, veal sweetbread, Parma ham, onion shards, puree, Chanterelles £9.50

Main
Aged sirloin of beef, smoked mash, oxtail ravioli, beetroot, spinach gel, burnt onion ash £20.00
Lime Bay monkfish, pearl barley, bok choi, aubergine, pickled turnips, bacon dashi £20.00
Char-grilled celeriac, cauliflower, pickled girolles, crispy feta, cep espuma £16.50
Orchard farm reared shoulder of pork, fillet, confit belly, black pudding, pear and anise puree £19.50

Desserts
Granny Smith apple, toffee, streusel crumb, cinnamon ice cream
Chocolate cremeux, passion fruit tuille, yogurt
Plum cannelloni, sorbet, goat's curd, plum espuma
Mango panacotta, white chocolate, lime caramel, puffed rice, sorbet, coconut foam
£9.00

The Blue Room; creating exceptional food