

THREE DEGREES WEST



Charred Goats' Cheese Log

Served with raisin purée, poached pear, red chicory leaves & caramelised fig

Slow-braised Beef Cheek

Served with celeriac remoulade, charred shallot & white onion purée

Beetroot & Gin-cured Gravadlax

Served with pickled veg, beetroot purée & toasted hazelnuts

Pan-seared Scallops

Served with lobster bisque, samphire & squid ink cracker



French-trimmed Chicken Supreme

Served with dauphinoise potatoes, sautéed wild mushrooms,
cavolo nero, vin Jaune sauce

Pan-seared Duck Breast

Served with fondant potatoes, poached cherries,
textures of salsify, star anise jus

Baked Skrei Cod Loin

With a herb crust, served with lemon & pea risotto & micro sea fennel

Butternut Squash Wellington

Served with dauphinoise potatoes, textures of carrot & orange, thyme jus



Sticky Toffee Pudding

Packed with dates, served with toffee sauce, a honeycomb & honey tuille

Dark Chocolate Delice

Served with cherry sorbet, white chocolate Aero, chocolate paint
& Griottines cherries

Rosewater Panna Cotta

Served with poached rhubarb, chocolate granola, blood orange jelly
& toasted marshmallow

Trio Of Desserts

Can't decide which dessert to choose? Why not have a taster of all 3 to share?



£40 per person