

EYAS

A La Carte

Three Courses £60

ARRIVAL SNACKS

STARTERS

Salt Baked Celeriac
Nashi Pear | Berkswell Cheese | Hazelnut | Truffle | Golden Raisins

Siyez Grain Ragout
Cauliflower | Broccoli | Brussel Sprouts | Egg

Diver Caught Scallop
Seaweed | Citrus | Smoked Scallop Roe

Dry Aged Beef & Beetroot Tartare
Horseradish | Watercress

MAINS

Glazed Organic Chicken
Lemon | Thyme | Bacon | Bread | Jerusalem Artichoke

Roast Venison
Parsnip | Red Wine Pear | Walnut | Juniper | Venison Sauce

Baked Cod
Hollandaise | Leeks | Kombu | Brown Shrimp

Butternut Squash Ravioli
Mushroom | Sherry Vinegar | Chestnut | Cornish Gouda

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DESSERT

Castle Ashby Honey & Parsnip Cake
Apple | Chamomile

Quince Tart Tatin
Stem Ginger

Dark Chocolate Cremeux
Buckwheat | Cocoa Nib

British Cheese Selection
Fig & Crackers