

# EYAS

## Arrival Snacks

### Starter

Dry Aged Beef Tartare

Beetroot | Mustard | Gherkin | Watercress | Rye Bread

Diver Caught Scottish Scallop

Caviar | Cucumber | Radish | Burnett

Isle of Wight Tomato (Ve)

Burrata | Chamomile | Basil | Extra Virgin Olive Oil

Siyez Grain Ragout

Ashby Asparagus | Confit Egg Yolk | Rapeseed Oil

### Main Course

Herdwick Lamb

San Marzano Tomato | Courgette | Basil | Lamb Sauce

Cornish Brill

Spinach | Jersey Royal Potatoes | Seaweed Butter Sauce

Organic Chicken en-Croute

Wild Garlic | Ashby Asparagus | Morel Mushrooms | Chicken Sauce

Potato Gnocchi\*

English Peas | Broad Beans | Black Olive | Rocket Pesto | Tofu Sauce

\*Please ask if you would like a vegan alternative

A discretionary service charge of 12.5% will be added to your bill

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## Dessert\*

Amelia's Champagne Rhubarb  
Castle Ashby Honey | Puff Pastry Mille-Feuille

Hot Chocolate Fondant  
Sherry Vinegar Caramel | Praline Sauce | Milk Ice Cream

Nico Ladenis' Organic Lemon Tart

British Cheeses & Accompaniments

£60

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