

EYAS

Starter

Roast Chalk Steam Trout
Pea | Butterhead Lettuce | Lemon Vinaigrette

Chicken, Smoked Ham, Leak & Cabbage Terrine
Sauce Gribiche | Soft Herbs

Isle of Wight Tomato (Ve)
Burrata | Chamomile | Basil | Tomato Dressing

Asparagus Risotto
36 Month Aged Parmesan | Extra Virgin Olive Oil

Main

Slow Cooked Herdwick Lamb Breast
San Marzano Tomato | Courgette | Basil | Lamb Sauce

Steamed Brill
Spinach | Jersey Royal Potatoes | Seaweed Butter Sauce

Roast Sirloin of Dry Age Beef
Roast Potatoes | Yorkshire Pudding | Cauliflower | Beef Sauce

Potato Gnocchi*
English Peas | Broad Beans | Black Olive | Rocket Pesto | Tofu Sauce

Dessert*

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

Hot Chocolate Fondant
Hazelnut Icecream | Fruit and Nut Clusters

Nico Ladenis' Organic Lemon Tart

British Cheeses & Accompaniments

£50

*Please ask if you would like a vegan alternative

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