

# EYAS

## Starter

### Dry Aged Beef Tartare

Beetroot | Mustard | Watercress | Rye Bread

### Chalk Stream Trout

English Cucumber | Radish | Trout Roe | Wasabi & Buttermilk Sauce

### Diver Caught Scallop

Isle of Wight Tomato | Smoked Scallop Roe | Basil | Tomato Essence

### Australian Truffle Tart

Globe Artichokes | Girolle Mushroom | Confit Egg Yolk | 36-Month Aged Parmesan

## Main Course

### Herdwick Lamb

San Marzano Tomato | Aubergine | Courgette | Marjoram | Lamb Sauce

### Line Caught Sea Bass

Florence Fennel | Tomato Butter Sauce

### Huntsham Court Farm Pork

Carrot | Apricot | Siyez Grain Ragout | Pork Sauce

### Herb Lasagne (Ve)

Hand Rolled Pasta | Sweetcorn | Tofu | Truffle | Parsley Sauce

## Dessert

### Tulameen Raspberry

Set Meadowsweet Custard | Raspberries

### Chocolate Delice

Alunga Chocolate | Horwood Cherries | Cherry Stone Ice Cream

### Nico Ladenis' Organic Lemon Tart

### British Cheeses & Accompaniments

£75 per person

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