

# EYAS

## Starter

### Beef Tartare

Dry Aged Beef | Beetroot | Mustard | Gherkin | Nasturtium

### Chalk Stream Trout

Nori | Cucumber | Radish | Kohlrabi | Wasabi & Buttermilk Sauce

### Diver Caught Orkney Scallops

Celeriac | Truffle Cream | Celery Leaf Oil | Winter Truffle

### Ancient Siyez Grain

Toasted Siyez Grain Ragout | Cauliflower | Broccoli | Confit Egg Yolk

## Main Course

### Castle Ashby Estate Venison

Swede | Pickled Black Walnut | Pear | Juniper | Roast Venison Sauce

### Slades Down Farm Duck

Honey & Spice Glazed Duck Breast | Satsuma | Red Cabbage | Parsnip

### Day Boat Turbot

Shrimp | Seaweed | Charlotte Potato | Parsley Sauce

### Delicia Pumpkin

Ravioli | Chestnut | Paris Mushroom | Sherry Vinegar | Toasted Seed Pumpkin Oil

## Dessert

### Caramelised Apple Terrine

Tahitian Vanilla Ice Cream | Apple Doughnut | Toffee Sauce

### Chestnut Mousse

Chestnut Mousse | Alunga Chocolate | Armagnac 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