

# L'ÉPICERIE

## AMUSE

Green asparagus salad, nasturtium, lovage and caviar

## STARTERS

Severn & Wye smoked salmon, crème fraîche, mustard seeds, soda bread

Seared scallop, courgette, basil, samphire

Beef tartare, chicory, pickled quail egg, shallot and Oscietra caviar

Sand carrot tartare, pickled heritage carrot, grumolo, coriander

## MAIN COURSES

Roast monkfish, English peas, radish, artichoke, sorrel

Fillet of beef, cabbage, caramelised onion and anchovy

Roast chicken breast, potato, broad beans, mushroom, garlic

Wild mushroom risotto, cep velouté, parmesan and chives

## DESSERTS

Pistachio and caramel mille-feuille

Mango, passion fruit and Mexican marigold Eton mess

Apple tarte tatin, vanilla ice cream

Cappuccino, chocolate crumble, milk foam

Selection of British cheeses, fig, celery, grapes, artisanal bread

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