



# Gastronomic Series

## *Taste of Spring*

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**Thursday 7<sup>th</sup> April 2022**

*Seasonal tasting menu £32pp*

**Spiced cauliflower soup**  
onion bahji

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**Pan fried fillet of seabass**  
vegetable spaghetti, spring onion & smoked Lincolnshire Poacher beurre blanc

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**Trio of spring rabbit**  
(confit leg, roast loin & rabbit faggot)  
Clipston honey glazed carrots, saffron potatoes, jus

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**Elderflower & mint jelly**  
mixed berries, green apple sorbet

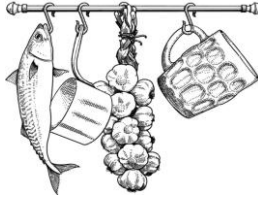
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**Colston Bassett Stilton**  
forced Yorkshire rhubarb chutney, oat cakes

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**Coffee with chocolate truffle**

If you have a food allergy please inform us before you order so a manager can advise you accordingly.  
Useful note: many of the dishes can be made gluten free with small adjustments.



# Gastronomic Series

## *Taste of Spring*

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**Thursday 7<sup>th</sup> April 2022**

*Vegetarian seasonal tasting menu £32pp*

**Spiced cauliflower soup**  
onion bahji

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**Grilled Cerney Ash goat's cheese**

Clipston honey, vegetable spaghetti, spring onion & smoked Lincolnshire Poacher  
beurre blanc

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**Spring vegetable cabbage roll**

sweet potato fondant, crispy leeks, broad bean broth

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**Elderflower & mint jelly**

mixed berries, green apple sorbet

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**Colston Bassett Stilton**

forced Yorkshire rhubarb chutney, oat cakes

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**Coffee with chocolate truffle**

If you have a food allergy please inform us before you order so a manager can advise you accordingly.

Useful note: many of the dishes can be made gluten free with small adjustments.