



**Amuse Bouche**

*Pea Velouté with Coconut Foam*

**Starter**

*Jerusalem Artichoke Velouté with Confit Duck and Cocoa Nibs*

*Ras el Hanout Scallops with Cauliflower Puree, Cumin Velouté and Apple*

*Baharat King Prawn with Confit Chicken and Preserved Lemon, Coriander and Quinoa salad and Labnah*

*Soy and Ginger Marinated Beef with Sesame and Seaweed, Mushroom Marmalade and Wasabi Mayonnaise*

*Pork Cheek with a Chorizo crumb, Port reduction, Tomato Powder, White Bean and Parsley Oil*

**Main**

*Pan Fried Cod Loin, Spelt and Cep Mushroom Risotto, Green Asparagus, Red Wine and Port Foam*

*Venison Steak with Sweet Potato Purée, Spinach, Roasted Turnip*

*Lamb Loin with Crushed Minted Peas, Honey Soused Tomato, Pomme Anna*

*Pan Fried Turbot, Mussel and Broad Bean Chowder, Pea Purée*

*Chargrilled Fennel, Spelt and Spinach Salad, Confit Tomatoes, Marinated Mozzarella and Dragoncello Salsa*

**Dessert**

*Chocolate Marquis, Griottine Cherries, Yoghurt Sorbet*

*Warm Pistachio Cake with Raspberry Sorbet and Pistachio Mousse*

*Lemon and Fromage Frais Mousse, Pine Nut Crumble and Raspberries*

*Selection of Regional Cheeses*

*Served with homemade Biscuits, Pear & Tomato Chutney, Apple, Grapes and Celery sticks.*

**Today's Bread**

*Rosemary & Rock Salt Spelt Focaccia*

**- L'équipe aux fourneaux -**