

THREE-COURSE DINNER MENU

STARTERS

Grilled artichoke & courgette pressed terrine, red pepper mousse, gremolata dressing, ciabatta toast (ve)

Minted pea mousse, grilled asparagus, feta crumble, truffle & lemon drizzle (v)

Thyme-dusted baby beets in toasted cashew crumb with goat's curd mousse,
candy stripe beetroot carpaccio & black olive soil (v)

Blowtorched fresh mackerel, smoked mackerel & dill mousse, grilled asparagus spears,
compressed fennel & horseradish purée

Slow-cooked Old Spot ham, pea mousse, truffle & lemon dressing

Gressingham duck & goji berry roulade, apple remoulade, sourdough tuille, fig gel & fig jelly

Slow cooked Tamworth ham & chicken terrine, piccalilli gel, mustard & goat's cheese macaron,
pancetta powder & brioche toast

Beetroot & gin-cured sea trout with shaved breakfast radish horseradish yoghurt,
sourdough toast, apple matchsticks

Fennel-crusted salmon & crispy skin, cauliflower & almond purée, pickled cauliflower & cucumber jelly

Ceviche of sea bass, red pepper & chilli purée, mango salsa & black sesame seed tuille

"Fish & chips" Parma ham-wrapped monkfish, tartare foam, purple potato crisps,
squid ink powder & lemon dressing

Seared scallops, pea purée & apple matchsticks

Hereford beef carpaccio, roasted oyster mushrooms, crispy shallot rings & mustard dressing

**CAMM & HOOPER**

Menu available April to August | Menus are subject to change

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MAIN COURSES

Summer squash, asparagus & mozzarella pithivier, spinach & basil purée,
lemon zested courgette ribbons, broad bean & pea salad (ve)

Layers of flat mushrooms & creamed leeks, potato terrine, wild mushrooms,
minted pea velouté & crispy fried leeks (v)

English pea & Norfolk asparagus risotto cake, asparagus, confit lemon zested fennel,
roquette, tomato & oregano salad served with tomato & basil sauce (v) 65

Roasted chicken breast, confit leg beignet, squash purée, lemon thyme potato cake
& grilled summer vegetables

Slow-cooked beef short-ribs, grilled corn purée, rosemary potato gratin,
baby heritage carrots, oxtail bon bon

Orange zested duck breast & confit leg bonbon, confit of fennel, truffle fondant
potato & peach purée

14-hour-cooked belly of pork & grilled pork tenderloin, pickled ginger & carrot purée,
rosemary-dusted turned potatoes, grilled asparagus & cider jus

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MAIN COURSES

Seared fillet of sea bass, mascarpone & lemon-infused polenta, courgette ribbons,
seared cherry tomatoes topped with salsa verde

Pan-seared North Atlantic cod fillet, minted pea purée, Parma ham crisp,
fennel & smoked Applewood croquette lemon-dressed broad bean & pea salad

Crispy fried sea bream, potato & saffron terrine, tomato & caper salsa, squash purée,
sautéed radish, samphire butter

Slow-cooked lamb shoulder & grilled lamb cutlet with rosemary potato terrine, asparagus,
rainbow chard, roasted radish & gremolata

Trio of lamb, slow-cooked shoulder, roasted noisette, minted lamb cutlet, beetroot layered
terrine, squash purée & heritage carrots

Grilled Hereford fillet of beef, shallot purée, sautéed baby vegetables,
burnt onion powder & red wine foam

Samphire-poached halibut fillet, slow-cooked rosemary potatoes, buttered lobster
& lobster bisque

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DESSERTS

Piña colada, coconut mousse, caramelised pineapple, rum gel
& toasted coconut *(ve)*

Saint Clement's tart, lemon curd macaron, raspberry sorbet

Madagascan vanilla panna cotta, biscotti biscuit crumble, passion fruit caviar
& cocoa nib nougatine

English strawberries, whipped white chocolate ganache, raspberry gel,
freeze-dried cherry yoghurt pieces

Chocolate pavé, chocolate soil, sprinkled pomegranate, English strawberries
& freeze-dried raspberry dust

Passion fruit cheesecake, mango gel, kalamansi sorbet
& English berries

Selection of English cheeses, apple chutney, fresh grapes, cheese biscuits
served with walnut & sultana bread

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