March Bistro Menu

Prepared and Presented by Chef
Leona Ko and Our Level 2 Students

STARTERS

White Asparagus & Hen's Egg
Soft-poached free-range egg, white asparagus, smoked hollandaise, crispy pancetta crumb, chive oil

Citrus-Cured Salmon
Gin & lemon-cured salmon, compressed cucumber, dill crème fraîche, pickled mustard seeds, rye crisp

Spring Pea & Mint Velouté (V)
Whipped ricotta, charred spring onion, pea shoots, mint oil

MAINS

Spring Lamb Wellington
Herb-crusted lamb loin, wild garlic & mushroom duxelles, Parma ham, golden puff pastry, fondant potato, spring pea and mint puree seasonal greens, rosemary jus

Pan-Roasted Cod
Crushed Jersey Royals, brown shrimp & caper butter, baby spinach, lemon velouté

Roasted Cauliflower Steak (V)
Miso & honey glaze, cauliflower purée, crisp polenta, charred kale, toasted hazelnut crumb

DESSERTS

Dubai Chocolate & Pistachio Parfait
Milk chocolate parfait, pistachio kataifi crunch, tahini caramel, dark chocolate glaze

Basque Cheesecake, Rhubarb, Orange & Honey
Burnt Basque cheesecake, poached rhubarb and orange, blood orange gel, orange blossom honey, thyme crumb

Hot Cross Bun Bread & Butter Pudding
Spiced custard, rum-soaked raisins, clotted cream ice cream

£25 PER PERSON