

THE
RESIDENCY

SAMPLE MENU

Starters

Dukkha Roasted & Pickled Carrot Salad (VG)
Carrot Hummus, Spiced Raisin & Caper Dressing

Chalk Stream Trout Rillettes
Confit Lemon & Seaweed

Smoked Ham Hock
Pea Purée, Parsley Mayo & Sourdough Toast

South Coast Shellfish Soup
Rouille Croute Gruyère

Mains

Spiced Cauliflower Cheese & Onion Filo Tart (VG)
Spinach, Cumin Carrots & Coriander Coconut Curry Sauce

Roasted Sea Bass
Celeriac Purée, Smoked Leek, Artichokes, Onion Crumb
& Brown Butter Chicken Jus

Ballotine Of Guinea Fowl
Confit Boulangere, Broccoli Purée, Roasted Shallots
& Beetroots

Resident Chef's Special
Slow Treacle Roasted Aged Striploin
Crispy Shin Croquettes, Smoked Bacon,
Sweet Potato & Horseradish Emulsion

**Wine Recommendation - Rothschild Classique, 2020, South
Africa, 13.5%**

THE
RESIDENCY

Desserts

Chilled Double Chocolate & Salted Caramel Molleux (VG)
White Chocolate Cremeux & Cocoa Nibs

Black Treacle Pudding
Vanilla, Whisky & Muscovado Sugar Custard,
Date & Apple Granola

Warm Tonka Bean Rice Pudding (VG)
Poached Rhubarb & Stem Ginger Streusel

Half Time

Spiced Cauliflower & Lentil Pie (VG)

Butter Chicken Pie

Full Time

Selection of Cheeses
Served With Chutneys, Water Biscuits & Dried Fruits