

MENU

3 COURSES £65.00 PER PERSON

TO START

SEASONAL SOUP

NORTH SEA COD CHEEK

sea urchin stuffed courgette flower, wild rice, english wasabi & courgette velouté

WILD RABBIT LOIN

elderflower, roscoff onion, spinach & daikon

CRAB CANNELLONI

globe artichoke, runner beans & apple marigold

TOMATO & STRACCIATELLA (V)

semi-dried, fresh & fermented tomatoes, mozzarella sphere, basil & pine nuts

OX TONGUE

sauce gribiche, cod roe & pickled mustard seeds

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TO CONTINUE

SMOKED AUBERGINE DUKKAH (V)

coriander, coconut, raisins, couscous & crème fraîche

BEST END OF LAMB

spelt, pickled artichoke, sweetcorn & confit onions

ROASTED SCOTTISH MONKFISH

jersey royal potatoes, courgette, anchovies & monkfish cheek

CONFIT FREE RANGE DUCK EGG RAVIOLI (V)

goat cheese sabayon, basil, kalamata olive, walnut & coffee

VANILLA POACHED POLLOCK

butternut squash fondant, almond crumble, samphire & beetroot caviar

21-DAY DRY AGED ST GEORGE RIB EYE OF BEEF

hay braised beef shank, gooseberries, chicory & parsley root

SIDES (SUPPLEMENT OF £4.95 EACH)

triple-cooked chips
walwick hall kitchen garden mixed salad
creamed potato with chives
warm sweet & sour tomato salad

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TO FINISH

STRAWBERRY & CRÈME FRAÎCHE (V)

crème fraîche parfait, white chocolate, macerated strawberries, juice & sorbet

COCOA POD (V)

evocao chocolate mousse, cocoa nibs, sea salt croustillant & kalamansi

YELLOW PEACH & VERBENA

panna cotta, peach carpaccio & sun dried, verbena ice cream

APRICOT ISLAND (V)

roasted apricot, yuzu anglaise, cardamom & light cloud

PLUMS & HAY (V)

burnt plums, compote, bergamot, caramelised kadaif pastry & hay ice cream

WALWICK PASTRY CHEF HANDMADE PETIT FOURS £6.50

a perfect accompaniment to an after-dinner tea or coffee

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ARTISAN CHEESE SELECTION

Choose from 3 of the following

RACHEL

semi-hard, goat's milk, english

PAVÉ COBBLE

soft, sheep's milk, english

SOLSTICE

soft, cow's milk, English

BLUEMIN WHITE

soft, cow's milk, english

ISLE OF MULL CHEDDAR

hard, cow's milk, scottish

served with marinated grapes, homemade cheese biscuit & sourdough crackers,
walnuts & northumbrian pantry chutney

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