



# HAWTHORN

*NV Philipponnat - Royale Réserve Non Dosé - Vallée de la Marne – Champagne – France £16*

*2012 Henriot – Brut – Reims – Champagne – France £26*

Porthilly Oyster, pickled gooseberries and dill oil £6

## STARTERS

---

### **Stuffed Globe Artichoke Barigoule**

Nocellara olives, smoked aubergine caviar, tahini cream

### **Tartlet of spring peas and Bedlam farm Asparagus**

Whipped sheep's curd, pea and mint bavarois, hazelnut dressing

### **Soup of Cornish crab and Sardinian tomatoes**

Warm toasted muffin, brown crab butter & smoked cod's roe

### **Warm salad of Chalkstream trout & Jersey royal potatoes**

Horseradish & confit shallot, Lovage & watercress veloute

### **Croquette of Fromage de Tette**

Burnt apple puree, baby kale leaves, pickled walnuts

### **Carpaccio of Aged Hereford beef rump cap**

Beer battered pickled shallot rings, Dijon crème fraiche, broad leaf rocket, smoked shiitake mushrooms

## MAINS

---

### **Hand rolled Garganelli pasta**

Trombetta courgettes, wild nettle pesto, morel mushrooms, fresh borlotti beans, wild garlic and aged parmesan

### **Fillet of wild Sea Bass**

Baby violet artichokes, broad beans, courgette and basil puree, smoked almond pesto and jus gras

### **Poached Lemon Sole**

Seaweed butter, St Austell bay mussels, baby lou potatoes, agretti and lemon confit

### **Hay smoked Margret duck**

Braised puy lentils, crispy bacon, grilled tropea onion, croustillant of confit leg, cime di rapa

### **Roast Lamb Rump and smoked shoulder ballotine**

Crispy sweetbreads, morels, salsa verde, white onion puree, potato dauphine, asparagus and lamb jus



# HAWTHORN

## DESSERTS

---

### **Banana soufflé**

Dulce de leche, hob nob crumble, slated milk chocolate sorbet

### **Set Almond and Gorse custard**

Gooseberry compote, sugared churros

### **Sauternes marinated apricot frangipane tart**

Cardamom ice cream

### **Brown butter chocolate delice**

Salt caramel, morello cherry and brandy ice cream, Florentine biscuit

### **Millefeuille of Canadonga strawberries,**

praline diplomat and basil ice cream

### **Affogato**

Madagascan vanilla ice cream

### **Hawthorn fine cheese selection (£8 supplement)**

Warm oat cakes, chutney and honeycomb

£75 per head for Three courses

Teas and coffees £4.50

Kingsdown water still and sparkling £5.50.

An optional 12.5% service charge will be added to your final bill.

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that the dishes will be completely allergen free.