LIVE KITCHEN RESCUE

DAN BURRELL & STEVEN SNOWDON

TASTING MENU

# Seven-Course Chef's Tasting

*This is the menu that shows exactly what we can do. Seven courses that move from the sea to the garden to the farm, with real technical skill throughout but always with flavour first. Book it for the evening that deserves something special.*

EARLY SUMMER (JUNE AND JULY)

I

## Snacks

seaweed cracker with dressed crab and lemon, English pea tartlet with mint and pecorino, chicken liver parfait with Madeira and toasted brioche

II

## Native Lobster

poached, heritage tomato, chilled tomato consommé, basil

III

## Heritage Carrots

glazed and raw, whipped sheep's curd, toasted seeds, carrot top dressing

IV

## Dexter Beef

aged sirloin and slow-cooked cheek, caramelised onion, bone marrow and red wine sauce

V

## Lemon Verbena

granita, set buttermilk, wild strawberries

VI

## Black Forest, Our Way

dark chocolate, English cherries, kirsch, vanilla Chantilly

VII

## Petit Fours

salted caramel chocolates, raspberry fruit jellies, warm little Eccles cakes

*All menus can be tailored to dietary requirements and allergies. Please let us know when booking.*