



Paris & Millie

8th May

Amuse

Miniature Ramen bowl, with warm chicken broth, quail eggs, shiitake mushrooms and egg noodles

Starter

Roasted butternut squash filled pasta, with a sage butter sauce and pine nuts

Mid Course

Soft boiled Burford Brown egg with braised courgette and local grilled asparagus marinated with honey and thyme – sauce beurre blanc, and dill oil

Main Course

Summer vegetable Pithivier filled with ratatouille, basil and feta cheese

Dessert & Filter coffee

Crème Brulee with a compote of raspberries and strawberries and a polenta biscuit

£29.50

