

The Silver Cup

Set Menu

Snacks

Mushroom Arancini & Truffle	+5
Crispy Lamb Shoulder, Courgette & Lemon	+6
Nocellara Olives	+4

2 Courses 35

3 Course 42

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Starters

Cured Salmon, Kohlrabi, Dill & Apple
Mussel Escabeche, IOW Tomato, Aioli & Chive
Wye Valley Asparagus, Comte, Hazelnut Pesto & Parsley
Duck Parfait, Shallot Tart Tatin & Burnt Orange

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Mains

Cornish Halibut, Mushroom, Beef Fat Crumb, Chinese Cabbage & Sesame
Salt Marsh Cannon of Lamb, Burnt Aubergine, Artichoke & Black Olive
Aylesbury Duck, Peas a la Francaise, Black Garlic & Jersey Royals
Summer Green Risotto, Mascarpone & Aged Parmesan

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Sides

Hand Cut Chips & Beef Fat Hollandaise	+5
Seasonal Greens	+5

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Dessert

Rum Pineapple Financier, Coconut & Banana
Strawberry, White Chocolate Cremeux, Meringue & Basil
Chocolate Tarte, Whiskey, Honeycomb & Thyme

Cheese Board £6 Supplement or £13 as an extra course

5 Cheeses, House Chutney, Focaccia Crisps & Grape

We cater for all dietary requirements. Please inform us of any allergies you may have

Our dishes can be adjusted to cater for dietary requirements. Please let us know of any requirements you have when booking.