

# *The* Fritch *of* Bacon

À LA CARTE  
3 COURSES £49.00

## STARTERS

### CORNISH MACKEREL

Served two ways, rhubarb puree, compressed cucumber & frozen dill buttermilk

### GARDEN SALAD

Vegetables prepared several ways, cream cheese, honey reduction, ice plant & nasturtium

### QUAIL

Roasted breast & legs, smoked sausage, Savoy cabbage and verjus reduction

### DUCK EGG

Mushroom puree, maple glazed bacon, Iberico lardo & puffed potato

## MAINS

### ROMNEY MARSH LAMB

Loin of lamb, glazed shoulder, pomme Anna, three cornered garlic & anchovy emulsion

### CORNISH COD

Salt baked potato, truffle crème fraiche and crab cappuccino

### PORK TENDERLOIN

Cep puree, young leeks, truffle Agnolotti pasta & veal Madeira sauce

### HANDMADE AGNOLOTTI

English onion honey, parmesan air and crispy kale

## DESSERT

### PINEAPPLE

Roasted pineapple in Jack Daniels, vanilla custard, pastry, bourbon & lime sorbet

### BRAEBURN APPLE

Vanilla cheesecake, maple verjus, crispy puff pastry and compressed apple

### KENT MANGO

Coconut rice pudding, fresh mango salad & mango sorbet

### CHEESES

Sainte Maure, Stilton, Lincolnshire poacher served with grapes & celery

10% discretionary service charge added to all restaurant bills.

Some of our food contain allergens; please speak to a member of staff for more information.

All prices are inclusive of 20% VAT