

PRÉVOST
@HAYCOCK

LEE CLARKE

8 COURSE

HERITAGE BEETROOT
GOATS CURD & SHISO

SALT BAKED CARROT
FENNEL & WHITE CHOCOLATE

MARINATED COURGETTE,
CHARRED SWEETCORN & BUTTERMILK SAUCE

ROASTED CAULIFLOWER, COASTAL SHOOTS
VERJUS & SEAWEED SAUCE

ARTICHOKE & BERKSWELL TERRINE
SALSIFY & BRUSSELL SPROUTS

BARON BIGOD ICE CREAM
SORREL & BLACKCURRANT

PRÉVOST LIME POT

LEMON THYME BAVAROIS
BLUEBERRY & YOGHURT

£95

IF YOU HAVE ANY FOOD ALLERGIES AND / OR
SPECIAL REQUIREMENTS PLEASE LET US KNOW
SO WE CAN OFFER A PERSONALISED MENU

5 COURSE

HERITAGE BEETROOT
GOATS CURD & SHISO

MARINATED COURGETTE,
CHARRED SWEETCORN & BUTTERMILK SAUCE

ROASTED CAULIFLOWER, COASTAL SHOOTS
VERJUS & SEAWEED SAUCE

OR

ARTICHOKE & BERKSWELL TERRINE
SALSIFY & BRUSSELL SPROUTS

BARON BIGOD ICE CREAM
SORREL & BLACKCURRANT

LEMON THYME BAVAROIS
BLUEBERRY & YOGHURT

£65

IF YOU HAVE ANY FOOD ALLERGIES AND / OR
SPECIAL REQUIREMENTS PLEASE LET US KNOW
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3 COURSE

HERITAGE BEETROOT
GOATS CURD & SHISO

ROASTED CAULIFLOWER, COASTAL SHOOTS
VERJUS & SEAWEED SAUCE

OR

ARTICHOKE, BERKSWELL TERRINE
SALSIFY & BRUSSELS SPROUTS

LEMON THYME BAVAROIS
BLUEBERRY & YOGHURT

£40

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