

WASING

1759

A la Carte Menu

Starter

Seared scallops, cauliflower puree, curry oil, coriander shoots £10

Ham hock and confit duck pressing, spiced onion jam, toasted brioche £8

Sweet cured sea trout, crème fraiche, sea vegetables, dill oil £9

Jerusalem artichoke velouté, black truffle, sourdough, sweet potato crisp £8

Main Course

Pan roasted lamb rump, fondant potato, confit shallot £20

Grilled stone bass, peas, morels, baby gem, jersey royals £20

Tandoori marinated cauliflower, spiced lentil dahl, cucumber raita, puffed wild rice £15

Wasing braised venison shank, buttered mash, braised red cabbage £20

Wasing Estate vegetable side for 2 to share

Honey thyme roasted butternut squash, steamed fine green beans £6

Dessert

Wasing triple chocolate brownie, black cherry compote, white chocolate ice cream £8

Mango and pistachio cheesecake, exotic fruit salsa £8

Apple and pear hazelnut tart, vanilla bean custard £8

Local cheese and biscuits £11