



Stewart Warner @ Hillbark

A La Carte

Roasted quail, smoked bacon, butternut squash and goats cheese

Hand dived scallop with slow cooked pork, sorrel and almonds

Cured salmon with black garlic, sesame and lemongrass

Venison with cepes, chocolate, whiskey and cob nuts

Longhorn beef, pearl barley, roasted parsley root and oxtail
(£10 supplement)

Roasted grouse with black pudding, girolles and celeriac

Suckling Middle white pork with turnip choucroute, chorizo and rosemary

Turbot with smoked bone marrow, artichokes and Sharps express potato

Baked apple and cinnamon terrine with Tonka bean mousse and blackberries

Dark chocolate mousse with beetroot parfait and sweetened beetroot

Red wine poached figs with almond and smoked honey ice cream

Blacksticks blue cheese with amaretto biscuit and apricots

£60



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Tasting

Cured salmon with black garlic, sesame and lemongrass

Hand dived scallop with sorrel and almonds

Venison, butternut squash and smoked bacon

Turbot with smoked bone marrow, artichokes and Sharps express potato

Roasted grouse with black pudding, girolles and celeriac

Blacksticks blue with apricots and amaretti biscuits

Sweetcorn pannacotta and caramel popcorn

Baked apple and cinnamon terrine with Tonka bean mousse and blackberries

£80



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Vegetable tasting menu

Lemon grass mousse, sesame and black garlic

Glazed shallots with fresh almonds and sorrel

Roasted ceps with butternut squash and goats cheese

Jerusalem artichokes with Sharps express potato

Celariac with pearl barley and girolles

Blacksticks blue with apricots and amaretti biscuits

Sweetcorn pannacotta and caramel popcorn

Baked apple and cinnamon terrine with Tonka bean mousse and blackberries

£80