

starters

Seared scallops, spiced carrot puree, pickled mushrooms and mushroom crumb 13.00

Home cured and mesquite smoked salmon tartare, Martini and chive veloute 11.00

Scorched prawns, spiced pineapple and celery salsa, langoustine bisque reduction 12.00

Seared duck foie gras, parma ham pomme puree, caramelised onions, crispy sage 13.00

Roasted peaches, goats curd cheesecake, toasted walnuts, balsamic reduction, honey vinaigrette 10.00

Teriyaki beetroot, roast red onion, garden radish and fresh leaf salad, toasted almonds, chilli vinaigrette 9.00

Smokey sweet potato and chipotle soup, charred sweetcorn, chilli oil, homemade cornbread 8.00

mains

Roasted rump of lamb, anchovy crumb, mint and pea risotto, mint gremolata 22.00

Spiced pork belly confit, roasted sweet potato, spring onions, pickled fennel, coriander 20.00

Smoky pan roasted duck breast, confit cassoulet 22.00

Pan roasted swordfish, parsley, tomato and lemon quinoa. Caponata 22.00

Harissa spiced butternut squash, crispy gnocchi, garlic courgette, truffled cauliflower puree, toasted walnuts 18.00

afters

Vanilla scented duck egg creme brulee 6.00

Homemade mango sorbet, macerated rhubarb 6.00

Lemon polenta cake, ginger-coconut sorbet, sweet cured lemon, lemon jelly 7.00

Rich chocolate marquise, orange curd, candied orange, chocolate crumb 8.00

holly smoke main menu

after afters

Truffles: Plain; Violet; rum and coconut dark chocolate truffles (6) 5.00

Cheeses: Mature goats cheese, Chaumes and Stilton with crackers and confiture (serves 2) 14.00

After-dessert cheese will take some time to come up to ideal temperature: please order early in your visit to avoid a wait

Please ask about any allergies or food intolerances.