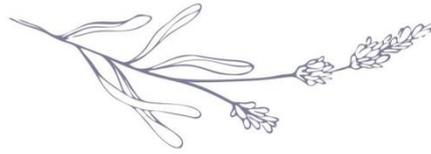


LAVENDER
restaurant



Set Menu

2 Course

3 Course

Artisan Breads, House Whipped butter

STARTERS

Foraged Wild Garlic & Pea Soup,

Herb Oil (V)

Hand Rolled Ravioli,

Baby Spinach & Herb Mascarpone, Sage Sauce (V)

Salt & Pepper Tempura Squid

Spiced Teriyaki Mayonnaise, Cucumber & Fennel Salad

Ham Hock & Pistachio Terrine,

Fig & Apple Chutney, Celeriac Remoulade

Smoked Applewood Cheddar Croquettes,

Black Truffle Mayonnaise, Aged Parmesan

MAINS

Classic Beef Sirloin Rossini,

Potato Rosti, Scorched Roscoff Onion, Wild Mushroom Puree (Supplement charge)

Roast Spring Lamb Rump,

Apricot, Smoked Aubergine, Harissa Braised Shoulder

Cotswold Chicken Supreme,

Herb Mousse, Potato Pave, Tenderstem Broccoli, Red Wine Gravy

Roasted Butternut Squash Wellington,

Seasonal Greens & Tarragon Sauce (V)

Pan Fried Stone Bass,

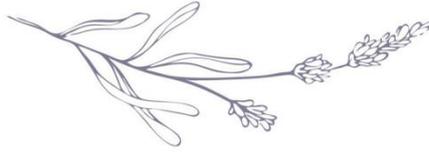
Spring Courgettes, Shetland Mussel & Lemon Grass Sauce



Our menu contains allergens. If you suffer from an allergy or intolerance, please do let a member of the restaurant team know upon placing your order. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.

(V) - Vegetarian ,(VG) - Vegan (GF) - Gluten Free

LAVENDER
restaurant



Set Menu

DESSERTS WINE & PORT (50ml)

Tokaji, Late Harvest, Disznoko, Hungary	£8
Kopke Fine Ruby, Port	£7
Kopke Fine Tawny, Port	£7
Pedro Ximenez	£8

DESSERTS

Warm Pistachio & White Chocolate Fondant,

Raspberry Sorbet, White Chocolate Crumb (Please Allow 10 Minutes Cooking time)

Baked Apple Tartlet,

Vanilla Ice-Cream & Warm Custard

Dark Chocolate Mousse,

Pistachio Fudge & Blackberries

Selection of Sorbets (V)



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