



# HUNGRY CHEFS

## MENU 3 - Tasting Menu 2018

Buffalo mozzarella mousse, with tomato gel and a dusting of olive oil powder (the mousse is shaped like a tomato and dipped in the gel to look like a real tomato)

*and*

Jerusalem artichoke soup, drizzled with spinach pesto and dressed with chopped, toasted, hazelnuts

*and*

Arancino (Sicilian risotto ball) filled with beef & pork ragu, served with red pepper veloute

*and*

Pan-fried sea bass fillet with tomato fregola and sprouting broccoli.\*

*or*

Pressed pork belly, with tomato fregola and sprouting broccoli\*

*and*

Gin and tonic sorbet

*and*

Lebanese 7 spice lamb fillet (from the neck) with pomegranate glaze, aubergine caponata and Harissa yoghurt

*and*

Caramelised white chocolate mousse, blueberry parfait, almond & orange cake