

*The Restaurant @ Sopwell  
Concept Dinner Menu*

*Starters*

*Cream of celeriac soup, white truffle foam*

*Compression of Goats cheese, pumpernickel bread, pea shoot and radish salad, celery oil*

*Cured salmon trout, aniseed pickled vegetables, horseradish cream*

*Chicken and cepe boudin, leek puree, shallot and malmsey jus*

*Main Courses*

*Rump of lamb, brioche and parsley crust, roasted garlic, spring greens, new potatoes*

*Slow cooked pork belly, mustard mash, caramelised apple, carrot puree, juniper jus*

*Channel Bass, crushed potatoes, purple sprouting broccoli, chive veloute*

*Plum tomato tart, rocket salad, shaved parmesan, basil pesto, aged balsamic dressing*

*Desserts*

*Chocolate bread and butter pudding, clotted cream*

*Iced honey parfait, chocolate ganache, caramel sauce, tuile biscuit*

*Raspberry and almond tart, vanilla sauce, white chocolate ice cream*

*Selection of British cheeses, grapes and celery*

