

The Blue Room

starters

Black moor venison, smoked carpaccio, beetroot, violet crisp, granola £9.50

New Forest mushrooms, gnocchi, edamame beans, kale, morel tea £7.50

South coast mackerel, black pudding, apple, fennel & celeriac remoulade,
scorched baby onions £9.00

Truffle feta terrine, pickled artichoke, heritage carrots, coriander oil, artichoke crisp £8.50

main courses

Partridge, confit leg bon bon, parsley spelt, squash, sprout, pancetta £19.00

Roast hake, fragrant lentils, bok choy, cardamom yogurt, crispy oyster,
coconut & coriander relish £18.50

Butternut & pine nut tortellini, salt baked celeriac, puree, cavolo nero £15.00

Moroccan spiced hogget, bean cassoulet, piquant pepper, smoked baby aubergine,
raisin gel £19.50

desserts

Chocolate ganache, Grand Marnier, kumquat, pistachio, lemon balm £8.50

Toffee pudding cake, walnut chutney, apple gel, ice cream, candied walnuts £8.50

Iced Manuka honey parfait, pineapple, gingerbread, honeycomb £8.50

Blackberry panacotta, granola, compressed blackberries, yogurt £8.50

The Blue Room; creating exceptional food

