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 choi, 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