



John's House

Dinner Menu

Starters

Heritage Beetroot, Pigs Head, Dill and Crackling

Braised Oxtail, Swede Dumplings, Toasted Hazelnuts, Ox Tongue, Rosemary and Madeira Broth

Ravioli of Potato and Egg Yolk, Artichoke and Truffle

Chilled Cream of Porthilly Oyster, Smoked Eel, Frozen Horseradish and Lovage

Mains

Fillet of Halibut Poached in Spiced Butter, Crispy Brawn, Aubergine, Grapefruit and Curry Spices

Stonehurst Gloucester Old Spot Piglet, Peanut, Calamansi, Squid and Thai Spices

Roast Breast and Confit Leg of Guinea Fowl, Potatoes Cooked in Hay, Hen of the Woods and Wild Garlic

Lightly Salted Fillet of Cod, Crab, Cauliflower, Lemon and Roast Chicken Juices

Lion of Bradgate Park Venison, Red Cabbage Purée, Brussel Sprouts, Chocolate and Salsify

Cheese Selection

A Selection of Cheese to be taken as an Additional Course

Three Cheeses £8.00

Six Cheeses £14.00

Desserts

Marinated Citrus Fruits, Yuzu Curd, Meringue and Grapefruit Sorbet

Quince Pear Poached in Sweet Sherry, Coffee Cream and Yoghurt Sorbet

Carrot Sorbet, Yoghurt, Liquorice and Mint

Yorkshire Rhubarb, Pistachio and Vanilla Mousse

Two Course £48.00 Three Course £55.00