

PRÉVOST
@HAYCOCK

LEE CLARKE

8 COURSE

HERITAGE BEETROOT
GOATS CURD & SHISO

SALT BAKED CARROT, FENNEL
WHITE CHOCOLATE & OSSETIA CAVIAR

SOUTH COAST CRAB, SWEETCORN
BUTTERMILK & FIG LEAF

ROASTED CORNISH COD
CAULIFLOWER, VERJUS & COASTAL SHOOTS

ROASTED VENISON LOIN
SALSIFY & BRUSSELS SPROUTS

BARON BIGOD ICE CREAM
SORREL & BLACKCURRANT

PRÉVOST LIME POT

LEMON THYME BAVAROIS
BLUEBERRY & YOGHURT

£95

IF YOU HAVE ANY FOOD ALLERGIES AND / OR
SPECIAL REQUIREMENTS PLEASE LET US KNOW
SO WE CAN OFFER A PERSONALISED MENU

5 COURSE

HERITAGE BEETROOT
GOATS CURD & SHISO

SOUTH COAST CRAB, SWEETCORN
BUTTERMILK & FIG LEAF

ROASTED CORNISH COD
CAULIFLOWER, VERJUS & COASTAL SHOOTS

OR

ROASTED VENISON LOIN
SALSIFY & BRUSSELS SPROUTS

BARON BIGOD ICE CREAM
SORREL & BLACKCURRANT

LEMON THYME BAVAROIS
BLUEBERRY & YOGHURT

£65

IF YOU HAVE ANY FOOD ALLERGIES AND / OR
SPECIAL REQUIREMENTS PLEASE LET US KNOW
SO WE CAN OFFER A PERSONALISED MENU

3 COURSE

HERITAGE BEETROOT
GOATS CURD & SHISO

ROASTED CORNISH COD
CAULIFLOWER, VERJUS & COASTAL SHOOTS

OR

ROASTED VENISON LOIN
SALSIFY & BRUSSELS SPROUTS

LEMON THYME BAVAROIS
BLUEBERRY & YOGHURT

£40

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