

Conservatory Sample Menu

(changes monthly)



Chef's choice amuse-bouche

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Buttermilk & potato soup

Jersey potato, sourdough croutons, nigella seeds

Roast pork pâté, sourdough bread & pickled vegetables

apple & herbs, in-house made pancetta

Baked Camembert to share

natural honey & American whiskey fermented prunes, in-house made sourdough bread

Cured herring two ways

saffron onion, beetroot puree, pickled apple, black tuile

Aged beef tartare

sirloin aged in house, slow cooked egg yolk, smoked cheese, pickled mushrooms

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Chump of lamb

Guernsey lamb, Jersey royal potatoes, wild garlic, hay smoked carrot, parsnip puree, jus

Salt & sugar-cured salmon

rolled in activated charcoal, preserved pumpkin puree, salted popcorn, fermented asparagus, pickled fennel

Chef Kris's duck – *inspired by Jackson Pollock*

brined with juniper berries, Silesian dumplings, spinach & watercress puree, preserved & fresh redcurrant

Pierogi & baked sweet potato (v)

Hand-made eggless dumplings, baked sweet potato & jalapeno, pickled red cabbage, lemon black pepper crème

Guernsey pork belly cured in Guernsey horseradish vodka

Guernsey pork belly, horseradish vodka Jus, sour mash potatoes, charred parsnip infused in honey & saffron

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Mille-feuille

hand-made crispy pastry, creamy custard, orange dust, raspberry jam

Apple cake

sweet pickled apples infused with saffron, rum infused base, soft meringue

Aerated chocolate mousse infused with smoked chilli

pickled strawberries 2018/salted caramel

Fresh fruit tare-tare

passion fruit, compressed fresh berries