

LARDER

LICHFIELD

7 COURSE

£70

SOUS VIDE COD – heritage tomato, bacon jam, bacon crisp, basil emulsion

NORFOLK QUAIL – glazed Jerusalem artichoke, black pudding crumb, rainbow chard, pickled shallot

PAN ROASTED KING SCALLOP – pumpkin puree, pumpkin disc, smoked almonds, charred leek

GRILLED LEMON SOLE – mussel mash, carrot, celery, capers, mussels, dill oil, lemon crumb

CREEDY CARVER DUCK – wild mushroom fricassee, potato terrine, orange gel, sprout tops

MILK PANNACOTTA – passionfruit, blackberry, blackberry puree, oat granola

CHOCOLATE MARQUICE – white chocolate and thyme sorbet, raspberry vinegar