



2019

DINING MENU

2 Courses £26.50/person | 3 Courses £32.50/person

STARTERS

- Asparagus & Fresh Pea Veloute, Charcoal Potato, Wasabi Dressing, Toasted Pistachio ✓
- Free Range Duck & Chicken Liver Parfait, Red Onion & Plum Chutney, Sourdough Tuille
 - Ham Hock Terrine, Curried Cauliflower Puree, Pickle Mooli, Soda Bread
 - Gin, Honey & Lemongrass Cured Salmon, Pickled Cucumber, Watercress, Toasted Almonds, Lime Crème Fraiche
- Seared Mackerel, Celeriac Remoulade, Kalamata Olives Tapenade, Pachino Bruschetta
 - Zucchini Linguine, Clams, Chilli, Cherry Tomato & Garlic King Prawns
- Caramelised Pear, Grilled Goat Cheese, Candy Walnut, Rocket, Molasses Dressing ✓

MAIN COURSES

- Pan Roasted Fillet Of Salmon, Clam Minestrone, Crush New Potato With Dill & Lemon
 - Pan Fried Hake, Asparagus, Jerusalem Artichoke Puree, Orange & Basil Butter
- Confit Pork Belly, Fennel, Roasted Celeriac, Kale, Caramelised Apple Puree, Cider Jus
 - Pan Roasted Corn Fed Chicken Supreme, Dauphinoise Potatoes, Carrot, Leek, Courgette, Thyme Jus
 - Barolo Braised Feather Blade Beef, Celeriac Mash, Roasted Shallots, Carrot, Cavolo Nero, Rosemary Jus
 - Carnaroli Risotto, Baby Courgette, Asparagus, Toasted Caraway Seeds, Pecorino Cheese (V)

DESSERTS

- Vanilla Panna Cotta, Rhubarb, Strawberry Syrup, Biscotti ✓
- Burnt Lemon Tart, Fresh Meringue, Lemon & Thyme Shortbread, Raspberry Sorbet ✓
 - Mint Chocolate Tart, Salted Caramel, Peanut Butter Parfait ✓
 - Tiramisu, Ouzo Flavoured Vanilla Sponge, Chocolate Tuille ✓
 - Cheese Selection, Platted British Cheese Course ✓



2019

DINING MENU

£38.00/person

STARTERS

- Charred Pigeon Breast, Figs, Red Cabbage, Candy Walnut, Thyme & Cherry Jus
- Smoked Duck Breast, Flame Orange Segment, Grilled Plums & Madeira, Caramelised Baby Fennel
- Seared Scallops, Caramelised Cauliflower Puree, Baby Carrot, Langoustine Bisque Foam, Keta Caviar
 - Grilled King Prawns, Red Chilli, Garlic Butter, Basil & Pachino Tomato, Focaccia
- Salt Baked Beetroot & Celeriac Terrine, Goat Cheese Mousse, Caramelise Apple Puree, Molasses Dressing ✓
- Willed Mushroom & Courgettes Filo Basket, Roasted Garlic, Tomato Consommé ✓

MAIN COURSES

- Honey Lavender & Chilli Seared Duck Supreme, Butternut Squash Puree, Baby Carrot, Sweet Potato Fondant, Tender Steam Broccoli, Orange Jus
- Roasted Rack Of Lamb, Cumin, Garlic & Parsley Crumb, Creamy Mash, Broad Bean & Mint Puree, Onion Petals, Red Wine Jus
- Slow Cooked, Jacobs Ladder, Roasted Garlic & Rosemary, Sweet Potato Puree, Roasted Leeks, Shallots & Barolo Jus
- Pan Fried Sea Bass, Caramelised Fennel, Celeriac & Potato Croquette, Lemon & Apple Butter
 - Roasted Cod, Smoked Garlic Mash, Chorizo, Micro Broccoli, Toasted Almond, Cherry Tomato, Chilli Gremolata
- Roasted Butternut Squash & Amaretto Biscotti Ravioli, Garlic, Sage, Tomato Consommé & Fresh Basil, Candy Hazelnut ✓
- Charred Smoked Aubergine Puree, Grilled Halloumi, Heritage Tomatoes, Molasses

DESSERTS

- Pina Colada Chocolate Bavaois, Ginger & Coconut Tuille ✓
- Vanilla Crème Brulee, Spiced Poached Pear, Lemon & Thyme Shortbread ✓
 - Salted Caramel, Pecan Dark Chocolate Brownie, Honeycomb Parfait ✓
- Passion Fruit & Vanilla Cheesecake, Citrus Salad, Honey & Sesame Filo Crisp ✓
- Lemon & Lemongrass Posset, Tonic & Blood Orange Jelly, Gin Lime Granite ✓
 - Continental Cheese Selection, 4 Choices ✓



2019

DINING MENU

£45.00/person

STARTERS

- Smoked Venison Carpaccio, Celeriac & Horseradish Remoulade, Pickled Wild Mushrooms, Pecorino Crisp
- Aromatic Confit Pork Jowl, Grilled Pineapple, Red Lentils, Sage & Apricot Gremolata
- Wild Board & Quail Egg Crispy, Caramelised Apple, Pickled Radish, Watercress, Mustard Dressing
- Charred Octopus, Spring Onion, Saffron New Potato, Chilli Gigandes Beans, Lemon
- Gin & Lemon Grass Cured Sea Trout, Pickled Cucumber, Baby Beetroot, Dill Crème Fraiche
- Fried Cod Cheek, Chorizo & Red Pepper Pico De Gallo, Zucchini, Garlic Aioli
- Tarragon & Manouri Cheese Croquettes, Smoked Aubergine Puree, Curried Lemon Vinaigrette ✓
- Heritage Tomatoes, Buratta Cheese, Basil, Olives Tapenade, Focaccia ✓

MAIN COURSES

- Pan Roasted Pheasant, Truffle Mash, Wild Mushrooms, Kale, Pancetta & Sherry Jus
- Loin Of Venison, Red Cabbage, Celeriac Dauphinoise, Sorrel, Red Plum & Juniper Berry Jus
- Fillet Of Beef, Potato Rosti, Honey Glazed Baby Carrots & Parsnip, Celeriac Truffle, Tarragon Jus
- Grilled Monkfish, Caramelised Cauliflower, Radicchio, Mussels & Lobster Bisque
- Pan Fried Halibut, Borlotti Beans & Curried Fennel Croquette, Brown Shrimp, Meuniere Sauce
- Fresh Crab Ravioli, Grilled Crevette Prawns, Bouillabaisse Sauce
- Baby Leek, Spinach & Ricotta Cannelloni, Oregano Confit Cherry Tomato, Dolcelatte Sauce ✓
- Heritage Beetroot, Israeli Tabbouleh, Caramelised Apple, Orange Segment, Goat Cheese Qroucette ✓
- Wild Mushrooms & Sweet Potato Gnocchi, Toasted Cashews, Filo Basket, Roasted Garlic & Blue Cheese Sauce, Truffle Oil ✓

DESSERTS

- Orange Chocolate Fondant, Ginger & Salted Caramel Parfait, Vanilla Syrup, Candy Hazelnut ✓
- Jasmine & Clementine Chocolate Mousse, Almond Sponge ✓
- Deconstructed Banoffee Pie, Caramelised Banana, Coconut Crumb, Baileys Caramel, White Chocolate Shavings ✓
- Vanilla Crème Brulee, Poached Fruits, Yogurt Granite, Pistachio Biscotti ✓
- Summer Pudding, Vanilla Clotted Cream Parfait, Rose Syrup ✓
- Matcha & Azuki Dome, White Chocolate Mousse, Mongo Sorbet ✓
- Continental Cheese Selection Platted - 5 Choices ✓

*Full menu available upon request
Dietary requirements available upon request*

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