



FINE DINING MENU

Tony, The Hog and Apple Food Co's Head Chef, has drawn on his 10 years working in professional kitchens to produce a fine dining menu that any high end restaurant would be proud of. This menu pushes the boundaries of what's possible. It's innovative, exciting and revolves not only around the taste but the visual.



STARTERS

DUO OF SMOKED AND UN-SMOKED HAM HOCK TERRINE

With piccalilli and pineapple crush

SCOTTISH SMOKED SALMON GRAVLAX AND SALMON MOUSSE TERRINE

With beetroot gel and a selection of pickled vegetables

DUCK AND CHORIZO BALLANTINE WRAPPED IN PARMA HAM

With date puree, tomato chutney and caramelized onion powder

CHORIZO AND SCALLOP

With butternut squash cannelloni and pickle garnish

GIN-CURED SALMON

Garlic confit salmon and hot smoked salmon fillet served with beetroot textures, and onion puree

BRAISED PORK CHEEKS

With Wild Mushroom Risotto served with its Liquor, Cep Powder and a Garlic Puree.

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With wild mushroom risotto served with its own liquor, cep powder and a garlic puree

WILD MUSHROOM AND THYME ARANCINI (V)

With tomato and fennel fondue, finished with fresh parmesan

SMOKED TROUT AND BEETROOT

Smoked trout and beetroot ravioli, beetroot gel, fresh apple and oyster leaves

ROAST PIGEON

Red wine, onion, fresh peas and black quinoa

COD

Cod cheek and brandade bonbon with squid ink, vanilla emulsion and crostini

TOMATO CELEBRATION

Tomato gazpacho, gel, jelly, powder and confit

SALMON

Gin and violet cured salmon with pickled blueberries, caper berries and pumpernickel crumb

BEEF TARTAR

Fillet beef tartar with mustard mayonnaise, confit egg yolk and beef puff

CHEESE AND ONION (V)

Cheese and onion bread and butter pudding with onion textures and tomato salad



MAIN COURSE

PORK

Braised Pork shoulder 'bon bon', confit belly pork and pan seared fillet served with mushrooms, long stem broccoli, shallots and a caramelized onion puree

BEEF FILLET

With buttery mash, Portobello mushroom, seasonal vegetables, and peppercorn sauce

(Or your favorite sauce on request)

PAN ROASTED DUCK BREAST

With confit duck leg in a Israeli couscous risotto, garlic and potato puree, pickled blackberries, black carrots and a game jus

VENISON

with rich fruit black pudding, vegetable fondue, red fruit and cherry jus

WHITBY COD

Whitby oven baked cod with chorizo, potato rosti, and shellfish bisque

BOX CUT COD

Crispy cod cheek, cauliflower textures and braised red cabbage

DUO OF LAMB

Roast rump of lamb (served pink), and braised shoulder of lamb served with pearl barley, chestnut puree, fresh peas and crispy kale

BUTTERNUT SQUASH RISOTTO (V)

with a warm pea shoot and asparagus fricassee

MOUSSAKA (V)

with a cheese and onion crumble topping served with wild rice and coriander flat breads

MONK FISH

Pan roasted monk fish with butternut squash, Thai spiced coconut puree and buttered gems

SEA BASS

Pearl barley and mussel 'risotto', parsley puree, sea vegetables and chestnut mushrooms

CORN FED CHICKEN

Pan fried chicken breast, with liver and foie gras parfait, cauliflower sand broad beans, lightly truffle pomme puree and chicken jus

12 HOUR BEEF CHEEK

Israeli couscous risotto, chard radicchio, butter bean puree and sautéed spring onions

DUCK

Bitter orange and anise glaze, pak choi, five spice jelly, crispy lotus root and sweet and sour carrots

BEEF PIE

Duo of braised beef and fillet with roasted shallots and carrots, pomme puree and thyme pastry

DESSERTS



VANILLA

Cheesecake, mascarpone cheese cube cake with elderflower jelly, with honeycomb and orange gel

TOFFEE AND WHITE CHOCOLATE

White chocolate panna cotta with salted caramel apple puree and mini toffee apple

WINTER WONDERLAND

Vanilla and cinnamon panna cotta, warm mulled poached pear, spiced sultana puree and toffee dipped brioche

TASTE OF STRAWBERRY

Strawberry jelly, strawberry mousse with strawberry gel, strawberry powder and basil sugar

CHOCOLATE AND SALTED CARAMEL

Biscuit crumb with chocolate marquise, vanilla cheesecake and salted caramel chocolate soil

HONEY

Fennel and oat honey cake with a brown butter crumb vanilla curd and apple jelly

PISTACHIO

Pistachio and olive oil cake with poached, candied and pureed rhubarb and strawberry powder

LEMON AND BERRY POT

Lemon posset with berry and elderflower cheesecake mousse, toasted sweet muesli and meringue

CHOCOLATE AND MINT PANNA COTTA

Served with chocolate jelly and raspberry fluid gel and chocolate soil

BLACKBERRY MOUSSE

Blackberry mousse, vanilla crumble berry puree and lightly poached berries

PASSION FRUIT AND MANGO

Passion fruit panna cotta with mango puree, mango macaron and fresh blueberries

CHOCOLATE AND BEETROOT

Chocolate and beetroot marquise, chocolate soil, sweet toasted muesli and beetroot and berry gel.

CARROT CAKE

Carrot cake with a vanilla cream cheese, vanilla pickled carrots and sweet carrot puree finished with a macaroon and yuzu gel

>> Let us know about any allergies or dietary requirements you have so we can advise, adapt and make recommendations on any food choices you make.