

PURO

by Tommy Thorn

À LA CARTE MENU

SUMMER 2024

PARKER HOUSE BRIOCHE
HONEY GLAZE, MARMITE BUTTER

~
AMUSE BOUCHE

~
STARTERS

RAINBOW TROUT
TROUT MI-CUIT, PICKLED JALAPENO, SEA VEGETABLES, OYSTER & CUCUMBER SAUCE

SALT COD
SALT COD ESPUMA, PEA, BROAD BEAN, DILL

POUSSIN
MISO GLAZED POUSSIN, ARTICHOKE, REINDEER MOSS, GRAPE

ISLE OF WIGHT TOMATO
CHERRY TOMATO, PONZU, COURGETTE, GRANITA

~
MAINS

BEEF & ONION
HEREFORDSHIRE BEEF SIRLOIN, ROSCOFF ONION, BROCCOLI, RATTE POTATO

DUCK
DUCK BREAST, DUCK LEG PARCEL, TURNIP, RAINBOW CHARD, BLACKBERRY

MONKFISH
BBQ MONKFISH, SANDY CARROT, SESAME, LEMONGRASS SAUCE

CELERIAC
ROAST CELERIAC, WILD MUSHROOM, JUS GRAS

~
DESSERTS

CHOCOLATE
BITTER CHOCOLATE CRÉMEUX, CHERRY, ALMOND, YOGHURT SORBET

STRAWBERRIES & CREAM
TOASTED HAY MOUSSE, HONEY, STRAWBERRY & CHAMPAGNE SORBET

SELECTION OF BRITISH CHEESE
CHUTNEY, CRACKERS, GRAPES

£55 PER PERSON