

The Tresham Restaurant Menu

Based On The Best Seasonal Quality Ingredients, Using The Finest Suppliers.

Menu - £60.00

AMUSE BOUCHE

STARTERS

CRAB

*White Crab – Avocado – Caviar
Cucumber Jelly – Tomato Sorbet*

PARTRIDGE

*Roast Breast – Confit Leg - Shallot Tart
Pickled Kohlrabi - Watercress – Puy Lentils*

SALMON

*Salmon Ballotine
Compressed Cucumber – Egg Yolk Jam - Crispy Onions*

CELERIAC

*Celeriac Velouté
Puff Pastry – Walnuts - Truffle*

CHEESE

*Organic Welsh Goats Cheese Mousse
Chicory - Beetroot Textures*

GUINEA FOWL

*Guinea Fowl – Foie Gras & Chicory Terrine
Burnt Apple Purée – Pain d'épice Croutes*

MAIN COURSES

BEEF

*28 Day Aberdeenshire Beef Sirloin
Oxtail & Potato Terrine – Kale – Shallot - Mushroom*

DUCK

*Breast - Leg - Liver - Heart
Cabbage - Quince - Gel*

LAMB

*Loin- Sweetbread - Belly
Anchovy Fritter - Aubergine – Fermented Cabbage*

MONKFISH

*Spiced Monkfish - Caramelised Cauliflower
Raisins – Pak Choi – Curry – Puffed Rice*

STONE BASS

*Seared Fillet Stone Bass
Brown Shrimp & Parsley Risotto - Samphire - Sea Beets*

SQUASH

*Butternut Squash - Spinach - Pine Nut - Feta - Wellington
Mushrooms – Tenderstem - Black Truffle*

DESSERTS

TART

Egg Custard Tart
Stem Ginger Ice Cream

LEMON

Lemon Parfait - Meringue - Shortbread
Basil Sponge - Yoghurt Sorbet

CHOCOLATE

Valrhona Chocolate Textures
Mint Chocolate Ice Cream

SAVARIN

Orange Spiced Savarin
Elderflower – White Chocolate - Blackberry Sorbet

APPLE

Toffee Apple
Apple Sponge - Burnt Apple Purée - Apple Sorbet

CHEESE

Selection British Artisan Cheeses



Tea or Coffee & Petits Fours - £4.95

Our Dishes May Contain Nuts.
If You Have Any Food Allergies, Please Advise A Member Of Staff.