

LUNAR

LUNAR EXPERIENCE MENU

7 COURSES **£84**

EXCLUDING THE FISH & CHEESE COURSE

9 COURSES **£98**

Artisan bread & whipped beef butter

Tempura Colchester oyster, trout roe,
Champagne gel

Packington penny muscle, scallop, white
asparagus, garden radish, bee pollen, pickled
shallot
(V) Beetroot

Peak District hogget croquette, celeriac purée,
pickled oyster mushroom, oats, nettles
(V) Bubble n Squeak

Cornish crab & Exmoor caviar, sweetcorn
veloute, charred corn, compressed apple,
rapeseed powder
(V) Truffled goats cheese

Gressingham duck breast, carrot textures,
sweet cicely, pinot noir reduction
(V) Barley & Quail Egg

Warm Mary Buttons smoked brie, walnut cake,
beer mulled pear, candy walnuts

Elderflower jelly & madeleine

"Shredded Wheat" Earl Grey crème patisserie,
La Gariguette, basil cress