

PRÉVOST
@HAYCOCK

LEE CLARKE

8 COURSE

HERITAGE BEETROOT
SHEESE CURD & SHISO

SALT BAKED CARROT
FENNEL & HAZELNUT

MARINATED COURGETTE
CHARRED SWEETCORN & BBQ FIG LEAF

ROASTED CAULIFLOWER, COASTAL SHOOTS
VERJUS & SEAWEED SAUCE

BBQ JERUSALEM ARTICHOKE
SALSIFY & BRUSSELS SPROUTS

VANILLA CHEESE CAKE
SORREL & BLACKCURRANT

PRÉVOST LIME POT

LEMON THYME BAVAROIS
BLUEBERRY & PINE

£95

IF YOU HAVE ANY FOOD ALLERGIES AND / OR
SPECIAL REQUIREMENTS PLEASE LET US KNOW
SO WE CAN OFFER A PERSONALISED MENU

5 COURSE

HERITAGE BEETROOT
SHEESE CURD & SHISO

MARINATED COURGETTE,
CHARRED SWEETCORN & BBQ FIG LEAF

ROASTED CAULIFLOWER, COASTAL SHOOTS
VERJUS & SEAWEED SAUCE

OR

BBQ JERUSALEM ARTICHOKE
SALSIFY & BRUSSELS SPROUTS

VANILLA CHEESE CAKE
SORREL & BLACKCURRANT

LEMON THYME BAVAROIS
BLUEBERRY & PINE

£65

IF YOU HAVE ANY FOOD ALLERGIES AND / OR
SPECIAL REQUIREMENTS PLEASE LET US KNOW
SO WE CAN OFFER A PERSONALISED MENU

3 COURSE

HERITAGE BEETROOT
PICKLED BLACKBERRIES & SHISO

ROASTED CAULIFLOWER, COASTAL SHOOTS
VERJUS & SEAWEED SAUCE

OR

BBQ JERUSALEM ARTICHOKE
SALSIFY & BRUSSELS SPROUTS

LEMON THYME BAVAROIS
BLUEBERRY & PINE

£40

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