

Six by Ram “Tasting menu”

£65 per person

Vegetarian £45 per person

FIRST COURSE

KING SCALLOPS FRUMENTY

smoked sea broth, chicken mousseline, leek, potato, consommé

SECOND COURSE

VENISON LEG STEAK EN CROUT

bacon, mushroom, puff-pastry, truffle oil mash potato, red jus

THIRD COURSE

TWO WAYS OF LAMB “Rack & shank”

confit potato sheet, fricassee of mushroom, lardons,

FOURTH COURSE

Refresh prosecco sorbet

FIFTH COURSE

TEXTURES OF CHOCOLATE “Fondant, mousse, Ice cream” with citrus concasse & sugar spiral

TO FINISH

Assorted selection of petit fours

FIRST COURSE

TWO WAYS OF DUCK EGG “

crispy Mushroom, blue cheese, and duck egg béarnaise

SECOND COURSE

STEAMED VEGETABLE DUMPLINGS

spiced red & yellow lentils velouté & walnut

THIRD COURSE

ROAST VEG PITHIVIER

Green beans, potato sheet & beurre Blanc

FOURTH COURSE

Refresh prosecco sorbet

FIFTH COURSE

TEXTURES OF CHOCOLATE “Fondant, mousse, Ice cream” with citrus concasse & sugar spiral

TO FINISH

Assorted selection of petit fours

Allergen Advice: Please speak to your server before ordering if you have any allergies or intolerances