



# LA PETITE PÉTANQUE

• RESTAURANT AND TEA ROOMS •

## MENU

TWO COURSES £38.50

THREE COURSES £45.50

### STARTERS

Citrus Cured Salmon with Pickled Cucumber Ribbons, Compressed Apple and Dill Oil (GF)

Seared Scallops with Curried Cauliflower Puree, Crispy Pancetta and Toasted Almonds (GF)

Truffle and Artichoke Velouté, topped with Artichoke Crisps, Toasted Hazelnuts and Herb Oil (GF, VG)

Lamb Croquette with Smoked Aubergine Puree and Mint Aioli

### MAINS

Miso Glazed Salmon with Pak Choi and Pickled Mushrooms, drizzled with a Soy Reduction (GF)

Pan Fried Sea Bass with Saffron Potatoes, Samphire and a Prawn Bisque, drizzled with a Carrot Oil (GF)

Pistachio Rolled Pork Fillet with Fondant Potato, Wilted Spinach and Baby Leeks, Drizzled with a Pork Jus (GF)

Smoked Aubergine with Saffron Couscous, Pomegranate, Toasted Chickpeas, Deep Fried Poached Egg and a Tomato Emulsion (V, VGO)

### DESSERTS

Lemon, Basil & Strawberry Posset with Almond Shortbread (V)

Chocolate Crèmeux with a Cherry Gel and Hazelnut Praline (V, GF)

Rosé & Mixed Berry Jelly with a Lemon Sorbet (V, GF)

Roasted Peach & Thyme Toasted Oats with Raspberry Sorbet (V, VG)

CLASSICAL MUSIC