

CAVENDISH RESTAURANT

To Begin

Freshly Baked Bread with English salted butter (V)

First Course

Heritage beetroot and goat cheese salad

Chorizo Arancini
With a burnt apple puree

Pumpkin Soup
Served with toasted pumpkin seeds, crispy sage, and chive oil (VE)

Potted mackerel mousse
With an endive and English apple salad

Main Course

Slow cooked belly pork
Served with a creamy mustard mash, seasonal greens and a cider jus

Chicken roulade
Stuffed with smoked cheese, served with fondant
potato and seasonal greens

Wild mushroom risotto
With crispy sage and chive oil (VE)

Pan fried sea bass
With an autumnal squash puree, samphire, French beans and lemon and dill oil

Dessert

Chocolate and raspberry tart

With fresh raspberries and orange and raspberry sorbet (VE)

Chocolate and ginger cake

Accompanied by an orange cream

Rum poached pineapple

With a mango and lime sorbet and lime gel (VE)

White chocolate and espresso tart

With a mascarpone sorbet and sesame tuile

Two courses for £40.00

Three courses for £47.50

Our servers can advise on any dietary requirements and allergens