



H I B I S C U S

The A La Carte

Starters

Beet, Liquorice, Goats Cheese, Orange
Salmon, Lemon, Sorrel, Cucumber
Sweetbread, Celeriac, Lamb Fat
Potato, Thyme, Leek, Parmesan

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Main Course

Beef, Oxtail, Onion, Potato, Carrot
Guinea Fowl, Root Vegetable, Cabbage
Butternut Squash, Red Pepper, Gerlot
Hake, Baby Gem, Leek, Caviar

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Desserts

Sour Cherry, 54% Chocolate
Orange, Vanilla, Satsuma, Chilli
Bitter Chocolate, Coffee, Hazelnut
Salt Caramel, Tonka Bean

Selection of English cheeses (£8.50 supplement)

Three courses £39.50 per person



One AA Rosette
For Culinary Excellence



H I B I S C U S

Chef's Tasting Menu

Canapés

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Smoked Eel, Bacon, Apple

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Artichoke, Walnut, Mushroom, Carrot

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Scallop, Aubergine, Yoghurt

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Pork, Duck, Cranberries, Pistachio

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Beef, Potato, Wild Mushroom

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Apple, Blackberry

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Blueberry, Sour Yoghurt

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Petit Fours

£65 per person