

# SUMMER CRYPT MENU 2022

## £65

*Soup du jour (Vg)*

*Rainbow beetroot carpaccio, whipped feta cheese  
with walnut & Sherry vinaigrette (V)*

*Gravlax of salmon, gin-cured cucumber*

*Cornish crab, avocado and tomato tartine*

*Warm salad of confit duck leg, new potatoes, broad beans,  
& bacon dressing*

*Foie gras parfait, roasted fig and sourdough toast*



*Daurade filet "Niçoise", new potatoes*

*Crispy-skinned sea bass fillet, on a Lobster and crayfish Risotto*

*Duck confit with gratin dauphinois, green beans, red wine jus*

*Roasted fillet of Herefordshire beef, Anna potatoes, creamed spinach  
ed wine jus (supplement £7.50)*

*Roasted East Anglian rack of lamb "Nicoise", pomme fondant buttered spinach,  
rosemary juices*

*Roasted vine tomato & basil Risotto with smoked mozzarella (V)*

*Slow cooked aubergine, tamarind, wild mushrooms  
& white bean puree (Vg)*



*Bitter chocolate marquise with pistachio crème anglaise*

*Pavlova with summer berries, crème Chantilly*

*Crème caramel with candied oranges*

*Homemade sorbet with fresh fruits (Vg)*

*Seasonal selection of three cheeses with spiced plum chutney,  
grapes & rye fruit bread £3.5 supplement*



*Café and Petits fours*

*Some dishes may contain nuts- please tell us if you have any allergies  
Prices are inclusive of VAT at current rate, a discretionary 15 % service will be  
added to your bill.*

***Menus are subject to change due to seasonality and product availability***