

Upstairs at
PILAR
HALL

CHEF'S MENU £95 PER PERSON

STARTERS

English Asparagus and Fermented Black Garlic
miso vinaigrette, crispy shallots & puffed rice

Cornish English Crab Tartlet
brown shrimp mayonnaise, bottarga, pink garlic leaves & loage oil

Beef Carpaccio
saffron aioli, Old Winchester cheese tuille, lambs' lettuce & grated black truffle

MAIN COURSES

Roast Cornish Turbot
broad beans, Jersey Royals, morel mushrooms, pea & lemon beurre blanc

Chermoula Glazed Lamb Rump
miso marinated aubergine, labneh & hazelnut dukkah

Feta and Dandelion Tart
new season peas, black olive crumb & soused tomatoes

DESSERTS

Dark Chocolate Tart
cornish sea salt, orange sorbet, marzipan sponge crumble & verbena gel

Pistachio Praline Crunch
chocolate raspberry shard & pistachio ice cream

Strawberry and Balsamic Parfait
macerated strawberry, crunchy rose infused amaretto & mint tuille