

THE WHITE BEAR'S

CHEF'S TABLE

Menu



Starter

Hand Dived Scallop, Wild Garlic and Pea Velouté, Crispy Streaky Bacon, Samphire
Grilled Asparagus, St Ewe Poached Egg, Truffle Hollandaise
Slow Braised Lamb Shoulder, Spring Onion and Jersey Royal Potato Spring Roll, Minted Sumac Labneh

Wine Pairing - Sonrío Cuando Llueve 'I smile when it rains' Albariño
or La Tournée Syrah Grenache



Mains

Herb Crusted Lamb Rack, Pea, Broad Bean, Asparagus, Grelot Onion and Mint Purée, Red Wine Sauce
Chalk Stream Trout Wellington, Wild Garlic, Pea Purée, Curried Saffron Velouté and Salmon Caviar
Wild Garlic and Spring Pea Risotto, Truffle Oil, Confit St Ewe Yolk, Heritage Beetroot Crisp

Wine Pairing - Chablis Domaine Brocard
or Château Bourdicotte Bordeaux

Pudding

English Strawberry Soufflé, Rhubarb Sorbet, Whitebear Honeycomb
Choux Bun, Chocolate & Salted Caramel Crèmeux, Rhubarb Compote, Raspberry Tuile

Wine Pairing - La Fleur D'Or Sauternes
or Ferreira Ruby Port

