



RESTAURANT

EVENING MENU

By Simon Aquilina

Tasting Menu

£48.00

Amuse Bouche

Diver Scallops

Parsnip Purée, Golden Sultanas, Curry Velouté

Quail Salad

Sweet Potato Purée, Beetroot, Green Beans, Truffle Vinaigrette

Line Caught Halibut

Cauliflower Purée, Panna cotta, Caramelized Endive, Capers,
Lemon Verbena Sauce

Venison

Roasted Denham Estate Loin, Coffee Polenta, Pumpkin Purée,
Wilted Greens, Cranberries

Selection of Farmhouse Cheeses

Crackers & Date Chutney

(Supplement of £ 7 per Person)

Pre Dessert

Parfait

Cherry Parfait, Five Spice, Coconut, Earl Grey Tea

The Tasting Menu is designed to be enjoyed by the whole table

Starters

Celeriac Soup Ollo Rosso Sherry, Tarragon, Poached Hen's Egg	£7.00
Diver Scallops Parsnip Purée, Golden Sultanas, Curry Velouté	£ 12.00
Dorset Crab Salad Chorizo, Red Wine Figs, Almonds	£ 9.00
Quail Salad Sweet Potato Purée, Beetroot, Green Beans, Truffle Vinaigrette	£ 8.00
Warm Duck Walnut Puree, Rhubarb, Muesli, Jasmine Tea	£ 9.00

Mains

Poached Cornish Skate Peppered Quinoa, Globe Artichoke, Yoghurt, Preserved Lemon	£ 16.00
Line Caught Halibut Cauliflower Purée, Panna cotta, Caramelized Endive, Capers, Lemon Verbena Sauce	£ 18.00
Rare Breed Beef Shallot & Horseradish Purée, Chervil Gnocchi, Winter Greens, Red Wine Sauce	£ 19.00
Suffolk Chicken Pearl Barley, Cèpes, Bacon, Braised Gem Lettuce, Spiced Tomato Velouté	£ 17.00
Venison Roasted Denham Estate Loin, Coffee Polenta, Pumpkin Purée, Wilted Greens, Cranberries	£ 20.00
Risotto (v) Saffron, Fennel, Mascarpone & Parmesan	£ 15.00

Desserts

Raspberry Warm Raspberry Tart, Caramel, Sweet Mascarpone, Homemade Raspberry Compote	£ 7.50
Crème Brûlée Madagascan Vanilla, Granny Smith Apple, Granola Crunch	£ 7.50
Parfait Cherry Parfait, Five Spice, Coconut, Earl Grey Tea	£ 7.50
Rice Pudding Orange & Clove Scented, Dark Chocolate, Grand Marnier	£ 7.50
Selection of Farmhouse Cheeses Biscuits & Date Chutney	£ 10.00

Chabichou Poivre

A pasteurized goat's milk cheese, from the Poitou region of France. With its distinctive cylindrical shape, it has a wrinkled rind, dense creamy paste and a mild quite sweet and nutty flavor with an underlying acidity. Becoming aromatic and crumbly as it matures; the black pepper coating gives the cheese a distinctive appearance and a peppery flavour.

Gamat

Pasteurized goat's milk. The log is rolled in black wood ash before affinage of 2 weeks. Blue grey mould develops on the thin, smooth rind and its ash coating makes a nice contrast with the white pate. Young cheeses are moist, grainy and slightly lemony. When mature they are creamy and aromatic with a full taste that balances flavours of salt and nuts.

St Felicien

Made from cows milk, usually round with a natural, wrinkled rind, blotchy with white moulds, it matures for 2 – 6 weeks. The soft pate is creamy. It smells of nuts and has a delicate, acidic, yeasty and fruity taste. St Felicien comes from the Dauphine region of France.

Sharpham

Made by Sharpham Creamery on the Sharpham estate near Totnes, using unpasteurised milk from the Estate own Jersey cows. This is a bloomy rind cheese over a smooth yellow paste which is firm when young, softening as it ripens.

Bleu des Causses

This cheese is named after Les Causses in the Rouergue where it is matured in natural limestone caves. This is a cow's milk version, of Roquefort. It is similar in size and colour but Blue des Causses must be made with cow's milk and not ewes. It is a moist and smooth, pale yellow pate, veined blue. Spicy flavour, with a sharp finish.

Wensleydale Blue

To create the blue veins, *Penicillium Roquefort* is added to the milk, the curd is lightly pressed with the cheese pierced all over to encourage the development of the veining. The cheese has a natural rind and a firm paste. It has a smooth creamy texture with a mellow and savory flavour.

Ossau Iraty

From the valley of Bearn and Iraty in the Basque region. Made from Manech ewes and is the least known Appellation d'Origin Contrôlée cheese. Developed for 90 days to help progress the nutty flavor. The paste is supple and creamy when young and becomes more firm as the cheese ripens.

Pennard Ridge

This flaky textured goat's cheese is made by Somerset Cheese Company at Ditchheat Hill farm and named after the local ridge. Made in the Caerphilly style the cheese is pressed, then brine washed for a day. Matured for 8 – 10 weeks. It has a golden brown natural rind, dusted with white mould and an open texture deep orange paste with a nutty sweet flavor.

Tomme de Bordeaux

Is made in the Loire valley and matured at the cave of Jean Dalos. The cheese is rolled in wild berries herbs, juniper, paprika and white peppercorns. The interior has a closed texture, with an aroma of goat's cheese and a taste reminiscent of herbaceous plants and spices. Mild slightly tangy. Affinage 8 – 12 weeks.

Vinadoux

Le Vinadoux has a supple texture, molded into a dome shape, like an igloo. During the affinage a white velvet mould forms over the cheese. It smells and taste of mushrooms the paste has a fresh and delicate flavor. Mild and milky the cheese has a gentle acidity.

Langres

This cow's milk cheese was created in the 18th century on the high plateaux in Champagne. Affinage is at least 15 days, where the cheese is washed with brine. The shape is cylindrical with small deep indentation at the top called Fontaine. The rind is sticky with a reddish colour and a pungent bouquet. The paste is firm but pliant and melts in the mouth with a complex flavor.

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www.the-hempel.co.uk/restaurant