

CUCKOO CLUB – SAMPLE MENU

STARTERS

OYSTERS

Native No. 2 Oysters, Shallots, Vinaigrette

FOIE GRAS

Poached Confit Foie Gras, Fresh & Dried Grapes, Verjus Jelly & Walnuts

TOMATO

Sicilian Vine & Cherry Tomatoes, Raw & Cooked, 'Tenerella' Mozzarella, Basil & Oregano Tuile

ASPARAGUS

Poached Green Asparagus, Broken Hen Egg, Mache Salad & Alsace Bacon

CRAB

Norwegian King Crab, Quinoa Salad, Mango, Cucumber, Natural Yoghurt Dressing

CARPACCIO

Beef Carpaccio, Aged Balsamic, Toasted Seeds, Sorrel

CAVIAR

30g Sevruga Imperial Caviar £80

30g Royal Beluga Caviar £110

Both served with Crème Fraiche, New Potatoes, Egg

MAINS

BEEF

Char-Grilled Aged Beef Fillet, Red Wine Essence, Dressed Watercress & Smoked Light Mashed Potato

SCALLOPS

Pan Fried Diver Scallops, Pine Nut Paste, Chorizo, Rocket

CHICKEN

Crown of Corn Fed English Chicken cooked on Aromatic Hay, Butternut Squash, Pickled Shallots, Eryngii Mushroom & Chicken Jus

SEA BASS

Line Caught Sea Bass, Fennel, Pickled Mushroom, Lemon

LAMB

Braised & Char-Grilled Shoulder, 'Barigoule Artichokes', Confit Lemon,
Mint Oil, Lamb Jus

MONKFISH

Roasted Cornish Monkfish, Blue 'Vitelotte' Potatoes, Summer Radishes & Aioli

GNOCCHI

Potato Gnocchi, Cherry & Heirloom Tomatoes, Basil, Olive

Sides:

Cauliflower Puree, French Fries, Green Salad,
Wilted Spinach, Sweetcorn Pudding

**Supplement of £5 per item*

DESSERTS

RHUBARB

Trifle, Lemon Sponge, Fresh Raspberries, Thyme

STRAWBERRY

'Garigette' Strawberry Mille Feuille, Pink Peppercorn Ice Cream

CHOCOLATE

Tonka Bean Panna Cotta, Chocolate Ganache,
Pistachio Ice Cream

PINA COLADA

Coconut Parfait, Pineapple Relish, Rum Syrup

CHEESE

Selection of Cheeses from La Fromagerie, Grilled Bread,
Cuckoo Piccalilli

Head Chef Rupert Blease

2 Courses £40.00

3 Courses £48.00

*The Cuckoo Club does not knowingly use genetically modified foods in any of its products

*An optional service charge of 15% will be added to your bill