

# EQUILIBRIUM

## *Equilibrium Menu*

**Butternut Squash/Cumin Espuma**  
Hot Cheese Shortbread

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**24 Hour Suckling Pig**  
Marbled Terrine/Crispy Crackling/Hot Sausage Roll

**Mi-Cuit of Organic Salmon**  
Green Apple/ Vanilla/Spiced Lentils/Duck Liver

**Roast Pigeon & Its Own Ice Filtered Tea**  
Parfait/Pickled Pear/Celeriac Rémoulade/Hazelnuts

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**Home Cured Duck Ham & Jim Hawes Eggs**  
Scrambled/Confit/Truffles

\* \* \*

**Poached & Roasted Partridge & Jambonette**  
Seeded Quinoa/Chestnut/Cocoa/Sourdough

**Steamed Line Caught Sea Bass**  
Cauliflower/Smoked Kipper/Tapioca/Horseradish

**55 °c Fallow Deer**  
Vegetable Garden

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**Quince**  
Parfait/Mulled Wine/Pain d'épice

**Hot Soufflé**  
Black Forest Flavours

**Artichoke**  
Artichoke Crème/Toasted Oats/Truffle Ice Cream/Olive Oil Gel

**Artisan Cheese**  
Seasonal cheeses supplied by Fromagier Eric Charrieux  
(Also available as an extra course £11.95)

**£59.00**

**Teas/Coffee/Infusions**  
Caramel Salted Chocolate Popcorn

**£3.95**

## *Taste of Equilibrium*

Tasting menus for the whole table only  
(Last order at 9.00pm)

**Butternut Squash/Cumin Espuma**  
Hot Cheese Shortbread

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**24 Hour Suckling Pig**  
Marbled Terrine/Crispy Crackling/Hot Sausage Roll

\* \* \*

**Baked "Oysters & Pearls"**  
Pearl Tapioca/De Jaeger Snail Caviar/Fennel/Watercress

\* \* \*

**Home Cured Duck Ham & Jim Hawes Eggs**  
Scrambled/Confit/Truffles

\* \* \*

**Poached & Roasted Partridge & Jambonette**  
Seeded Quinoa/Chestnut/Cocoa/Sourdough

\* \* \*

**Roasted Pear**  
Roquefort Ice Cream/Pickled Walnut

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**Hot Soufflé**  
Black Forest Flavours

**£79.00**

**Teas/Coffee/Infusions**  
Caramel Salted Chocolate Popcorn

**£3.95**

*Please Refrain From Using Mobile Phones in The Restaurant*

*Discretionary service charge 12.5% if dissatisfied please delete*

*Great care is taken to ensure ingredients are non GM.*

*Allergies. Some of our dishes may contain nut and shellfish products.  
For advice, please ask your waiter.*

## *Taste of Equilibrium Paired with Fine Wines*

**Butternut Squash/Cumin Espuma**  
Hot Cheese Shortbread

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**24 Hour Suckling Pig**  
Marbled Terrine/Crispy Crackling/Hot Sausage Roll

**Châteauneuf-du-Pape Blanc, Domaine de la Roquette, France,  
2007**

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**Baked "Oysters & Pearls"**  
Pearl Tapioca/De Jaeger Snail Caviar/Fennel/Watercress

**Dom Pérignon, 2000**

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**Home Cured Duck Ham & Jim Hawes Eggs**  
Scrambled/Confit/Truffles

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**Poached & Roasted Partridge & Jambonette**  
Seeded Quinoa/Chestnut/Cocoa/Sourdough

**Viña Alberdi, La Rioja Alta, Spain, 2002**

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**Roasted Pear**  
Roquefort Ice Cream/Pickled Walnut

**Dow's Port, Vintage 1985, Portugal**

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**Hot Soufflé**  
Black Forest Flavours

**Kloster Am Spitz, Vintage #5, Austria**

**£119.00**

**Teas/Coffee/Infusions**  
Caramel Salted Chocolate Popcorn

**£3.95**