

EQUILIBRIUM

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

Canapés At the table

Salmon Tartar/Radish Truffle Toast/Smoked Duck Tart

* * *

66°C Egg

Chicken Nuggets /English Sweet Peas/Mint Gel

* * *

Wild Sewin

Mi Cuit/Gooseberry/Duck Liver/Pistachio

* * *

Strawberries

Fawsley's Wild Strawberries/Elderflower

* * *

Rabbit

Poached & Roasted Loin/Carrots/Caraway/Prune/Cannelloni

* * *

Pear

Roasted/Roquefort Ice Cream/Pickled Walnut

* * *

Chocolate

Coulant/Milk Ice Cream/Coffee

£79.00

Teas/Coffee/Infusions

Caramel Salted Chocolate Popcorn

£3.95

*Discretionary service charge 12.5% if dissatisfied please delete
Equilibrium is driven by the seasons,
Great care is taken to Source our ingredients and so we work very
closely with our suppliers, in order to bring you the very best available,
and create something memorable just for you, "although your time
maybe short in Equilibrium the memory will last for a very long time"*



Taste Paired With Fine Wines

Canapés At The Table

Salmon Tartar/Radish Truffle Toast/Smoked Duck Tart

* * *

Asparagus

Langoustine/Wild Nettles/Morels

* * *

Baked "Oysters & Pearls"

Pearl Tapioca/Fennel/Watercress

* * *

Strawberries

Fawsley's Wild Strawberries/Elderflower

* * *

Cumbrian Salt Marsh Lamb

Mint Dripping/Peas/Broad Beans/Glasswort

* * *

Pear

Roasted/Roquefort Ice Cream/Pickled Walnut

* * *

Chocolate

Coulant/Milk Ice Cream/Coffee

£119.00

Teas/Coffee/Infusions

Caramel Salted Chocolate Popcorn

£3.95

Canapés At the table

Salmon Tartar/Radish Truffle Toast/Smoked Duck Tart

Starters

Asparagus

Langoustine/Wild Nettles/Morels

Wild Sewin

Mi Cuit/Gooseberry/Duck Liver/Pistachio

Ham & 66°C Egg

"Chicken Nuggets" /English Sweet Peas/Mint Gel

Main courses

Rabbit

Poached & Roasted Loin/Carrots/Caraway/Prune/Cannelloni

Line Caught Sea Bass

Shell fish Rock pool/Baby Fennel/Tomato

Cumbrian Salt Marsh Lamb

Mint Dripping/Peas/Broad Beans/Glasswort

Desserts

Peanut

Parfait/Banana Panna Cotta/Pineapple Sorbet

Chocolate

Coulant/Milk Ice Cream/Coffee (Please allow 20 minutes)

Coffee

Crème/Walnut

Artisan Cheese

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

£59.00

Includes Homemade Breads, Artisan Butters

Teas/Coffee/Infusions

Caramel Salted Chocolate Popcorn

£3.95