



# Spring LARDER

JERSEY ROYAL POTATO ESPUMA  
chive oil, watercress, wild garlic flowers



PINK GRAPEFRUIT & SEATROUT CEVICHE  
coriander oil, crispy ginger,  
pickled shallot



SEARED SIRLOIN STEAK  
*(served pink)*  
braised beef croquette,  
wild garlic potato terrine, broad beans,  
peas, asparagus, carrots, red wine sauce



WHITE CHOCOLATE & PISTACHIO FONDANT  
Sour Strawberry Shooter,  
Lemon Thyme Sorbet



THE WINTON

PENCAITLAND



# Spring LARDER

VEGETARIAN MENU

JERSEY ROYAL POTATO ESPUMA  
chive oil, watercress, wild garlic flowers



HERITAGE BEETROOT CECICHE  
coriander oil, crispy ginger,  
pickled shallot



MISO CHARRED KING OYSTER MUSHROOM  
mushroom duxelle croquette,  
wild garlic potato terrine, broad beans,  
peas, asparagus, red wine sauce



WHITE CHOCOLATE & PISTACHIO FONDANT  
sour strawberry shooter,  
lemon thyme sorbet



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PENCAITLAND