

THE RENSHAW

WEEK 1

STARTER

Roasted Lincolnshire Cauliflower Florets

Porcini and soy sauce jelly, whisky-soaked raisins and chicory

Suitable for vegans and vegetarians

Yellow Pepper Gazpacho

Charred tomatoes and basil-infused olive oil

Suitable for vegans and vegetarians

Mosaic of Cured Tuna and Yorkshire Fettle Cheese

Watermelon, wasabi, dill flavoured caviar, fresh mint and herb oil

Butter-poached Sutton Hoo Chicken and Ham Hock Terrine

Black truffle, piccalilli, crispy pancetta and coronation mayonnaise

MAIN COURSE

SERVED HOT

Truffle and Maple Syrup Polenta

Roasted baby carrots and baby beetroot with plant-based feta cheese, balsamic and pomegranate dressing

Suitable for vegans and vegetarians

Fillet of Stone Bass

Charred leeks, girolles mushroom, basil mashed potato, creamed leek purée and lovage pesto

Breast and Rack of Shropshire Lamb

Braised lamb shoulder bon bon, pea purée, heritage carrots and anna potato

RENOWNED CHEF BRYN WILLIAMS

Courgette and Tomato Gratin

Slow-cooked onion, black olive and plant-based feta

Suitable for vegans and vegetarians

SERVED COLD

Tenderstem Broccoli Salad

Blueberries, crispy sour cherry, ginger and kombucha dressing

Suitable for vegetarians

Poached and Glazed Lobster Tail

New potato and red cabbage salad, heritage tomatoes and smoked paprika

£13.00 Supplement

DESSERT

Kentish Strawberries and Blackberries

Cornish clotted cream

Suitable for vegetarians

Strawberry Chocolate, Strawberry Basil Sorbet, Strawberry Gel and Crushed Meringue

Suitable for vegetarians

Milk Chocolate Mousse

Confit cherry jam, aerated chocolate sponge and kirsch cherries

Suitable for vegetarians

Albert Roux's Lemon Tart

Kentish raspberries

Suitable for vegetarians

£199.20 per person

A 10% optional gratuity will be added to the bill

Our menu descriptions do not include all ingredients and we therefore recommend that you do not rely solely on this information. If you have a food allergy, please inform a member of the Food and Drink team before ordering and check the allergen information via the QR code on the menu, or by asking for the allergen folder. Whilst every care is taken to ensure cross-contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the dietary information provided.

All our fish and seafood is sustainably sourced, as part of our pledge to the Sustainable Fish Cities Campaign.



Scan Me

Or visit this url:
mnu.mx/The-Renshaw
to see our allergen menus

WEEK 2

STARTER

Yellow Beetroot Tartare

Pickled Chanterelle mushroom, white truffle oil and soft cheese mousse, crispy quinoa

Suitable for vegans and vegetarians

Chilled Pea and Mint Soup

Citrus dressed oil

Suitable for vegetarians

White Asparagus Panna Cotta

Citrus dressed Devon white crab with lemon balm

Ballotine of Rabbit and Staffordshire Pork

Celeriac cream, roasted baby onions and apricots

MAIN COURSE

SERVED HOT

Roasted Kohlrabi and Shiitake Mushroom

Crispy cavolo nero and soy sauce gel

Suitable for vegans and vegetarians

Steamed Fillet of Brill

Devon crab and scallop mousse, fennel ceviche, butter poached bok choy and chive velouté

Sirloin of Yorkshire Beef

Slow-cooked sticky Jacob's ladder, Roscoff onion and bone marrow gratin, Anna potato and watercress emulsion

RENOWNED CHEF BRYN WILLIAMS

Stone Bass

Parsley, red pepper, green courgettes and balsamic dressing

SERVED COLD

Laverstoke Mozzarella

Beetroot and radish salad, beetroot coulis and lemon oil

Suitable for vegetarians

Poached and Glazed Lobster Tail

New potato and red cabbage salad, heritage tomatoes and smoked paprika

£13.00 Supplement

DESSERT

Kentish Strawberries and Blackberries

Cornish clotted cream

Suitable for vegetarians

Vanilla Panna Cotta

Sticky stem ginger cake, apricot compote, fresh raspberries and blossom honey

Suitable for vegetarians

Albert Roux's Lemon Tart

Kentish raspberries

Suitable for vegetarians

Blackberry Cheesecake

Fresh berries and mint

Suitable for vegans and vegetarians

£199.20 per person

A 10% optional gratuity will be added to the bill

Our menu descriptions do not include all ingredients and we therefore recommend that you do not rely solely on this information. If you have a food allergy, please inform a member of the Food and Drink team before ordering and check the allergen information via the QR code on the menu, or by asking for the allergen folder. Whilst every care is taken to ensure cross-contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the dietary information provided.

All our fish and seafood is sustainably sourced, as part of our pledge to the Sustainable Fish Cities Campaign.



Scan Me

Or visit this url:
mnu.mx/The-Renshaw
to see our allergen menus

AFTERNOON TEA

Reception Sandwiches

Egg mayonnaise and cress on malted bread

Suitable for vegetarians

Ham, Emmental cheese and Dijon mustard mayonnaise on white bread

Coronation chicken on poppyseed bread

Prawn, lemon pepper mayonnaise and crème fraîche on oatmeal bread

Devon Fruit and Plain Scones

Strawberry jam and Cornish clotted cream

Scones are suitable for vegetarians

Selection of Afternoon Tea Pastries

Lemon and poppyseed Battenberg

Chocolate and hazelnut éclair

Fruit tart

Vanilla custard mille-feuille

Raspberry and almond macaroon

All pastries are suitable for vegetarians

TEA SELECTION

English Breakfast Tea

Rich Assam tea balanced with light Ceylon. Perfect with or without milk.

Sourced: Assam and Ceylon

Brew time: 3-5 mins

Tasting notes: Refreshing, full-bodied, robust

Caffeinated: Yes

Earl Grey

Ceylon tea infused with pure bergamot oil and blended with fresh orange peel.

Sourced: Ceylon

Brew time: 3-5 mins

Tasting notes: Light, citrusy, floral

Caffeinated: Yes

CO₂ Decaffeinated

An earthy Ceylon tea, decaffeinated without chemicals for a slightly fruity tea.

Sourced: Ceylon

Brew time: 3-5 mins

Tasting notes: Light, fruity, earthy

Caffeinated: No

Moroccan Mint

A take on a Moroccan classic. Robust gunpowder green tea, blended with refreshing peppermint leaves.

Sourced: China

Brew time: 5+ mins

Tasting notes: Minty, strong

Caffeinated: Yes (0.01%)

Chai

Assam black tea blended with a unique masala mix of cinnamon, a dash of ginger and black pepper.

Add honey to enjoy a sweet cup.

Sourced: Assam

Brew time: 3-5 mins

Tasting notes: Spicy, bright

Caffeinated: Yes

Green Tea

A seasonal Yunnan tea creates a light, hoppy flavoured green tea.

Sourced: Yunnan

Brew time: 3-4 mins

Tasting notes: Grassy, hoppy, rich

Caffeinated: Yes

Apple and Blackberry

A well-balanced mixture of berries, rosehip and hibiscus, offers a refreshingly fruity tea.

Sourced: from real fruits and herbs

Brew time: 5+ mins

Tasting notes: Jammy, fruity

Caffeinated: No

Lemon and Ginger

A blend of spice and citrus. A warming classic balanced with an herby lemon verbena.

Sourced: from real fruits and herbs

Brew time: 5+ mins

Tasting notes: Herby, fiery, citrusy

Caffeinated: No

Our menu descriptions do not include all ingredients and we therefore recommend that you do not rely solely on this information. If you have a food allergy, please inform a member of the Food and Drink team before ordering and check the allergen information via the QR code on the menu, or by asking for the allergen folder. Whilst every care is taken to ensure cross-contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the dietary information provided.

All our fish and seafood is sustainably sourced, as part of our pledge to the Sustainable Fish Cities Campaign.



Scan Me

Or visit this url:
mnu.mx/Renshaw-AT
to see our allergen menus