



Scott
Lee Scott
at
The Eighty Eight Room

Start

“Beef”

Home cured beef salad with piccalilli textures, mustard mayonnaise

“Beetroot”

Marinated beetroot, whipped Goats Cheese mousse, Apples and hazelnuts

“Cod”

Salt cod brandade, celeriac remoulade, cod mousse

Main

“Pork”

Slow cooked Gloucester Old spot pork belly, pomme puree, caramelized apple, and pork jus

“Salmon”

Roasted fillet of salmon, celeriac and potato press, black cabbage, horseradish veloute

“Tatin”

Sherry caramel and shallot tart tatin with endive and apple salad

Dessert

“Rice pudding”

Creamy Cotswold rice pudding, plum compote and sable breton

“Chocolate”

70% chocolate ganache with passion fruit cream and salted almond ice cream

“Apple”

Apple pie mousse, green apple sorbet, apple crisp

