

BUFFINI CHAO
DECK

Lunch/Dinner Menu



LUNCH/DINNER MENU

*Includes three-course meal, arrival drink, half a bottle of wine & room hire
From £140 + VAT per person*

STARTERS

MEAT/FISH

Choose one starter

Chicken liver paté, buckwheat & chicken skin crumb,
lovage emulsion, pickled rhubarb

Cured duck, egg yolk emulsion, gribiche, toasted brioche,
duck fat crumb

King prawns, red pepper emulsion, jalapeño & coriander dressing

Herby chicken & buckwheat

Cured chalk stream trout, burnt lemon purée, taramasalata, sea
vegetable, smoked almond & brioche crumb



VEGETARIAN

Marinated mozzarella, peas & shallot salad, buckwheat crumb (V)

Smoked celeriac tart, whipped gorgonzola, pickled apple,
black garlic & almond crèmeux (V)

New potato, caramelised onion tarte tatin, watercress pesto,
crème fraîche (VE)

Charred mushrooms, roast onion puree, truffled emulsion,
toasted brioche & Gruyère cheese (V)



MAINS

MEAT/FISH

Choose one main

Roasted corn-fed chicken, confit chicken, lardons & truffled mushroom tart, charred hispi cabbage, sweet corn velouté

Surrey Hills Farm lamb, lamb fat potato, broccoli, leg fritter, miso & garlic purée, port reduction

Surrey Hills Farm pork belly, hay smoked cheek rolled in puffed crackling, potato rosti, sauce

Roasted plaice, salted pea & lemon emulsion, cider pickled onions, sauce soubise



VEGETARIAN

Salt baked celeriac, walnut crumb, rocket, burnt apple emulsion,
grapes & roasted mushrooms (NGCI, V)

Roasted cauliflower, Veuve Clicquot pickled stems,
bhajis, toasted pine nuts & gremolata dressing (NGCI, V)

Spring vegetable risotto, cashew, panko & lemon crumb (VE)

Stuffed baby aubergine, braised lentils & red pepper,
puffed wild rice, herb oil (VE)



PUDDINGS

Choose one pudding

Rhubarb & hibiscus panna cotta,
pickled rhubarb & olive oil shortbread (V)

Rum baba & chantilly cream

Chocolate & orange crèmeux,
almond granola, coconut cream (V)

Nutmeg & custard tart, date & Earl Grey compote (V)

Dark chocolate crèmeux, salted caramel ganache,
praline & whipped clotted cream (V)

Speak to a member of our team to confirm your menu choices

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