

## Dessert

### 4<sup>th</sup> Course (please select)

PINK LADY APPLE TARTE TATIN

w vanilla crème

Served for 2 guests

DARK CHOCOLATE CREMEUX

w peanut crumble & Borrodell cherries

EP BORRODELL PLUMS

w meringue, ginger & walnut

### Cheese Course 12

Bent Back chevre, quince paste & fruit toast

**3 courses 80**

**4 courses 95**

**Optional Cheese Course 12**

# Sisters rock RESTAURANT

**BORRODELL ESTATE**

**THURS – FRI – SAT – SUN**

Lunch & dinner

# Menu

## 1<sup>st</sup> course (set for all guests)

SWEETCORN CHAWANMUSHI  
w shimeji mushroom, sweetcorn & dill

## 2<sup>nd</sup> Course (please select)

SOY BEEF TARTARE  
w zucchini, black garlic & buckwheat

CEVICHE OF KINGFISH  
w white nectarine, sour onion & shiso

JANNEI GOATS CURD  
w zucchini flower, guanciale & walnut

## 3<sup>rd</sup> Course (please select)

BBQ MURRAY COD  
w fennelaise, charred dill pickle & nasturtium

ROAST AYLESBURY DUCK  
w summer squash, fig & confit leg

HANGER STEAK  
w oyster mushroom, peperonata & roast garlic

# Vegetarian

## 1<sup>st</sup> course (set for all guests)

SWEETCORN CHAWANMUSHI  
w shimeji mushroom, sweetcorn & dill

## 2<sup>nd</sup> Course

JANNEI GOATS CURD  
w zucchini flower, black garlic & walnut

## 3<sup>rd</sup> Course

MISO ROASTED EGGPLANT  
w peperonata, radicchio & nasturtium