

# SET MENU

## STARTERS

### Fish Beignet

Fresh seasonal fish, lightly poached and mixed with potato in a crisp breadcrumb and cocoa nib coating. Served with a wafer-thin potato tuile and butternut purée cooked in creamy cocoa butter.

### Whipped Goat's Cheese, Fig and Olive (V)

Light as air goat's cheese whipped with delicately floral cacao pulp. Super smooth meets sourdough crunch elevated with fig purée, crushed black olives, cacao nibs and rye breadcrumbs.

### Pulled Pork Piton

The Pitons are two astonishingly symmetrical sea mountains in Saint Lucia. Rising above a rainforest canopy of foliage, they overlook our island hideaway and cocoa plantation. Here our pulled pork Piton-style is slow-cooked and tender in apple and potato with a crisp breadcrumb and cocoa nib coating.

### Parsnip & Coconut Soup (V, DF)

Anything but humble parsnip soup, with aromatic flavours and creamy coconut. Side of lime pickle sauce and a fresh take on an onion and lentil bhaji.

## MAINS

### Slow-cooked Hereford Beef (A\*, DF, WW)

Feather blade cut, marinated in cocoa nibs for 24 hours, then slow-cooked. Glaze of beef stock, red wine, 70% dark chocolate and balsamic.

### Plancha Seared Cornish Hake (SF, A\*)

Seared to seal in the succulence, with a fresh herb and cocoa nib crust, served with spaghetti-like spirals of courgette and a side of seafood bisque.

### 12-hour Marinated 'Bois Bandé' Chicken (A, WW)

Bois Bandé (pronounced Bwah Bonday) or West Indian 'bush magic; rum has been loved for centuries by the local communities around our cocoa estate. A riot of spice and sweetness, with notes of cinnamon, star anise and nutmeg and one special ingredient – the bark of tropical tree Richeria Grandis. Works so well with chicken. Sweet potato served two ways and a rum peppercorn jus.

### Aubergine and Spinach Curry (DF, VE)

Crushed cacao flatbread, green pea kofta

- Add chicken

## DESSERTS

### The BAFTA 2018 dessert

The winner is... cocoa. Nicaragua 76% Supermilk takes centre stage in our cocoa-rich milk chocolate mousse. Starring our salted caramel ganache, crispy sesame and nigella seed fascinator and dark chocolate flourish. (N, WW).

### The Rabot Mousse Seduction

Single origin chocolate three ways: 65% Supermilk, 70% dark, 90% dark. Work your way up. (N, V)

### Trio of Island Sorbets

Cacao pulp and soursop fruit, guava, roasted pineapple. (V, WW, DF)

## SIDES (Sides additional £4)

### White Chocolate Mash (WW, V)

### Caribbean Sweet Potato Chips

With cacao barbecue sauce. (WW, V, DF)

### Brussel Sprouts (V, WW)

( crisp and shredded, with green beans)

### Potato Chips With cacao ketchup. (DF, V)

## DIETARY & ALLERGENS

Please let us know if you have allergies we haven't highlighted in the menu.

V Vegetarian (WW) Without Wheat (DF) Dairy-free (A) Alcohol (N) Nuts

WE WORK WITH NUTS IN OUR KITCHEN SO THERE MAY BE TRACES IN ALL DISHES EVEN IF NUTS ARE NOT AN INGREDIENT