

# Spring Menu

Head Chef, Scott Paton



QUAIL  
white asparagus,  
hazelnut

CRAB  
curry,  
mango

CHICKEN LIVER  
Pedro Ximénez,  
brioche

GOAT'S CHEESE  
d'agen prune,  
walnut

SOLE  
pink grapefruit,  
espalette pepper

VEAL  
morel,  
allium

TURBOT  
langoustine,  
green chilli

WHITE ONION  
ravioli,  
truffle

WAGYU  
celeriac,  
truffled honey  
  
(£35pp supplement)

GUINEA HEN  
beets,  
black tea

ST PIERRE  
carrot,  
vadouvan

POTATO  
oatmeal,  
black garlic

CHOCOLATE  
Nicolas Berger,  
pistachio

DUCK EGG  
cherry,  
almond

STRAWBERRY  
roasted vanilla,  
elderflower

HONEY  
crème fraiche,  
yuzu

Cheese  
(minimum 2 people £20pp)

FOUR COURSES  
£130pp

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. A discretionary 10% service charge will be applied to your bill.  
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