



Jasper's x The Rose & Crown



Summer Guest Chef Series
Thursday 25th July 2024
£58 for 4 courses
£85pp 4 courses and wine pairing

STARTER

Crab Stuffed Padron Peppers, Brown Crab Hollandaise, Wild Fennel
Basil Smash – Gin, Lime Juice, Basil, Cucumber, Tonic

2nd COURSE

Smoked Eel Flatbread, Burnt Apple. Eel Jus, Szechuan Chicken and Chilli Oil,
Apple, Kohlrabi and Mustard Frill Dressing, Kewpie

Or

Beef and Tomato Tartar, Mushroom Ketchup, Egg Yolk Jam, Smoked Beetroot,
Shoestring Fries

Domaine de Bel Air Pouilly Fume 2022

3rd COURSE

BBQ Red Mullet, Confit Cows Heart Tomato, Grilled Peach, English Pea & Herb
Salad, Bone Sauce

Or

Guinea Fowl, Grilled Sweetcorn in Chilli Butter, Roasted Girolles and Confit Leg,
“All the Herbs” puree, Guinea and Girolle Sauce

G.D Vajra Barbera D’Alba 2021

DESSERT

Sake Lees Panna Cotta, English Strawberries in Olive Oil, Toasted Rice Ice Cream
‘Symphoies de Novembre’ Jurancon Molleux 2021

This is a ticketed event booking is essential and non refundable. You will be sent a menu selection prior to the event, please complete to guarantee your preferences.