

**THUMPER SAMPLE MENU**

**Japanese Sushi Menu**

Entrée

Tempura Prawns Seasoned with Nori & Spicy Dipping  
Sauce

Sushi

Otoro Salmon & Tobiko California Roll

Spicy Tuna & Cucumber Maki Rolls

Hamachi Nigiri with Seaweed Caviar

Shrimp Ebi Nigiri

Wagyu Beef Skewers with Crispy Garlic & Shallot

Furikake Rice Cakes with Marinated Salmon Tartare

Soy Sauce, Wasabi, Pink Ginger & Wakame Salad

Dessert

Yuzu & Vanilla Mille Feulle

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## Tasting Menu

### Canapés

King Crab Tartlet with Samphire, Lemon Gel, Crispy Chicken Skin & Ossetra Caviar

Homemade Linseed Cracker, Celeriac Remoulade, Truffle Mayonaise, Red Vein Sorrel

### Entrée

Lightly Poached Prawn Tartare served in Charred Savoy Cabbage with Eel Dashi, Mushrooms, Shiso Leaf & Pickles

### Main Course

Burnt Honey Glazed Quail Breast, Hazelnut Pearl Barley Rissotto, 63 degree Egg Yolk, Wild Garlic Puree, Orange & Thyme Salsify

### Pre Dessert

Rhubarb, Frois Gras & Chive Flowers

### Dessert

Orange & Chocolate Entrement

# THUMPER SAMPLE MENU

## Mediterranean Menu

### Entrée

Cucumber Gazpacho with Dill Oil & Pea Shoots

Octopus Skewers served with Spiced Red Pepper Dip

### Mains

Spaghetti Puttanesca Pasta

Sous Vide Galician Beef Cheek, Red Wine Jus, Charred  
Roscoff Onion Petals & Confit Local Tomato

Mushroom & Parmesan Aracini served with Summer Truffle  
Mayonnaise

Garden Peas with Crispy Capers & Watercress

Rocket, Honey Roasted Fig, Hazelnut, Orange & Goats  
Cheese Salad

Charred Baby Gem Hearts Dressed with Olive Tapenade

### Dessert

Lemon Posset & Pinenut Crème Pâtissier served with a  
Sable Biscuit