

Spring / Summer Menu 2019

Starters

Heritage tomatoes, candied beets and radishes, vegetarian Parmesan custard, bagel crumbs, olive soil and basil leaves (V)

Sesame prawn toast with sweet and sour jelly, salt baked celeriac, pineapple, sweet miso sauce

Seared tuna, tomato, dried shrimp, lemon puree, burnt cucumber, pickled onions, curry avocado, black sesame yuzu crisp, kewpie mayo

Honey soy infused jack fruit, sticky rice, corn and mango relish, pickled ginger, avocado puree, sriracha sauce (V)

Charred carpaccio of beef, kohlrabi, pickled spring vegetables, toasted seeds and grains

Desserts

Strawberry bubble gum mousse, strawberry bon-bon, candyfloss, berries, meringues, cherry cola jelly, strawberry lace

Lemon and lime macaroon, Limoncello jellies, berries, lemon curd, lemon sorbet, pistachio brittle

Vanilla rice pudding, raspberry sorbet, macerated berries, chocolate soil, milk crisp

Chocolate salted caramel tart, raisin puree, chocolate olive oil soil and malt ice cream

Mains

Belly of pork, apple and potato tart tatin, carrot wags, buttermilk, sticky cheek

Ras el Hanout lamb, saffron shoulder of lamb, pomegranate seeds, burnt spring cabbage, pistachio and almond freekeh crunch

Summer fish pie with mussels, calamari, spring vegetables, caper and herb cream sauce, Yukon gold crisp

Pan roasted guinea fowl, gratin potatoes, Pernod grapes, golden oats, parsnip puree and salted kale

Temphe katsu curry, mixed grain and seaweed, pickled ginger, BBQ enoki, miso sesame aubergine (V)

Roasted summer vegetable lasagne, artichoke heart, yeasted cauliflower (Vegan)

Some of our foods contain nuts, seeds and other allergens. Please speak to a member of staff for more information.