

# Spring / Summer Menu

2020

## **Bread & Butter**

*All meals are accompanied by freshly baked sourdough bread, served with a choice of butters:*

*A maximum of two butters will be served*

Sea salt whipped butter  
Corn butter  
Burnt butter  
Marmite butter

## **Starters**

Pressed ham, earl grey glaze, roasted pistachio, summer pickles

Soy cod, cucumber, pickled and smoked carrot, squid ink tapioca, wasabi yoghurt, black sesame

Crispy chicken bao, radish, sweet and sour shallots

Goat's cheese, smoked beetroot, granola, raspberry vinaigrette (V)

Crispy marinated tofu bao, radish, sweet and sour shallots (V)

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

## **Mains**

Seared rump of lamb, spiced mint and hazelnut relish, broccoli puree, BBQ green beans, chilli coated broccoli, thyme and honey potatoes

Teriyaki glazed pork belly, green bean and sesame, sweet potato puree, tempura corn nugget

American style chicken, fried vegetables, slaw, corn puree, tangy sauce

Red snapper, bouillabaisse, sea vegetables, herb crushed potatoes

Salt baked celeriac, mint and chervil gnocchi, capers, parsnip and thyme crumble, watercress puree, carrot puree, charred leek (V)

Onion bhaji, paneer, curried potato and spinach, mango puree, charred broccoli (V)

## **Desserts**

Toasted meringue domes, raspberry fruit ripple mousse, nutty crumble, pistachio ganache

Rhubarb and custard brulee cream, oat crumble, milk and honey ice cream

'Fab'ulous strawberry and mint sorbet, vanilla parfait, dipped in chocolate, coated in colourful sugar strands

Crispy Valrhona Gianduja chocolate torte, blood orange sorbet