

Sample Dinner Menu

Starters

- ~ Summer Crab Salad with Apple and Lemon
- ~ Seared Sesame Tuna Tataki with Garlic Crisp, Pickled Ginger and Tatami Dressing
- ~ Creamy Burrata with Heirloom Tomatoes, Ciabatta and Basil with a Tomato Water Dressing
- ~ Carpaccio of Tri-colour Beetroot with Goats Cheese, Candied Walnuts and Rocket

Mains

- ~ Summer Marinated Rump of Lamb with Dauphinoise Potato, Pea & Mint Puree & Fricassee of Asparagus, Peas & Broad Beans
- ~ Butter Poached Cod with Grilled Asparagus and a Miso Sauce served with sharing Lemon Baby Potatoes
- ~ Crispy Herb Chicken with Spring Greens and Carrot puree with Truffle Mushroom Jus
- ~ Charred Hispi Cabbage with Romesco Sauce and Toasted Almonds (vegan)

Puddings

- ~ Seasonal Vegan Crumble
- ~ Pineapple Tarte Tatin with Vanilla Ice Cream, Pineapple and Apple Salsa
- ~ Strawberry and Rose Mess with Pomegranate
- ~ Passionfruit Posset with a Prosecco and Passionfruit Jelly, Candied Mandarin Zest and a Classic Sable Biscuit

