

A Summertime Feast

A Summertime feast menu is all about pot to plate, with a focus on seasonal, British ingredients, cooked over open flame and served sharing style straight to the table. The ultimate summer dining experience throughout the warmer months.

1.

Sourdough bread,
seaweed butter, herb oils

2.

Grilled sardines, sauce vierge
Burrata, Nutbourne tomato
Crispy pork cheeks, fennel, endive, mustard

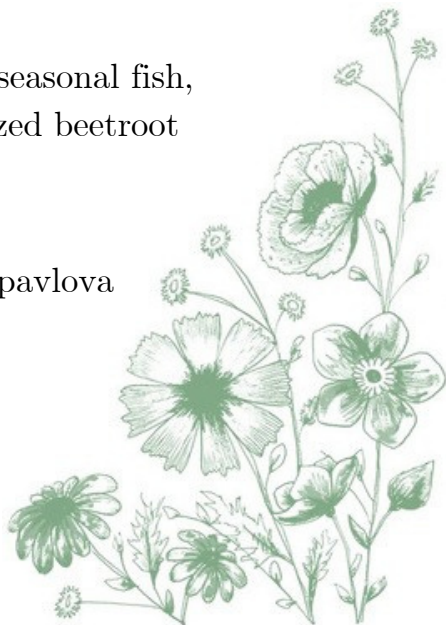
3.

Whole stuffed chicken, seasonal fish,
wild garlic fritters, glazed beetroot

4.

Raspberry ripple pavlova

*"THERE IS NO JOY IN POSSESSION
WITHOUT SHARING" - ERASMUS*



Something Extra?

Oysters

1 dozen Maldon oysters, strawberry
& shallot vinaigrette

Cheese Board

Wheel of Cornish Yarg, seeded
crackers, tomato chutney
Paired with a Bottle of ODE Muscat

Gather & Sip

Mojito Spritz

*Havana Club 3 Anos Rum, Mexican
Lime Soda*

Chandon Garden Spritz

*Bottle of Chandon Sparkling Spritz, Orange
Peel Liqueur*

Provence Rose Spritz

*Bottle of M de Minuty Rose, Raspberry,
Orange Blossom Soda*

