

PLATED MENU

AUTUMN / WINTER

ON THE TABLE

Funthyme Sourdough with cultured butter

Rosemary focaccia with new season olive oil

Pan con tomate with olive oil and maldon salt

Truffle crisps with gordal olives, guindillas and salsa espinaler

Lavash bread with hummus, spiced chickpeas and confit garlic

STARTERS

Burrata with black figs, honey and walnuts (v)

Slow cooked beetroot with ajo blanco, blood orange and dill (vg)

Treacle cured trout tartare, granny smith and kohlrabi remoulade, honey and rye flatbread

Chicken liver parfait, duck fat brioche, mandarin marmalade

Cornish crab, lemon fennel salad, brown crab rouille, focaccia toast

Kiln smoked salmon, seasoned yoghurt, pickled samphire, rye crumb and dill

Roasted quince, bresaola and goats curd salad, watercress and herb oil

Roast cauliflower, crispy kale, pine nut sauce and chive oil (vg)

Chopped beef, ezme salad, charcoal oil and dripping toast

Confit duck salad, pickled cherries, timut pepper and watercress

FUNTHYME

MAIN COURSES

Aged beef rump cap, pressed potato, watercress & horseradish cream

Grilled lamb, pink furs, sprouting broccoli and anchovy

Wild mushroom risotto, pickled lemon, basil and pecorino (v)

Roast organic chicken with chilli & oregano, olive oil chips, aioli

Hake, brown shrimp pil-pil, salsify & sea herbs

Pumpkin gnocchi brown butter, smoked parmesan & sage (v)

Rare breed porchetta, potatoes and fennel al forno, Italian leaf salad and salmoriglio

Charred hispi, coco beans, confit garlic, sage and chilli (vg)

Roast cod, crab bisque, saffron potatoes & mussels

Roast guinea fowl with puy lentils, charred baby leeks and romesco sauce

Lightly cured and roast chalk stream trout, ajo blanco, asparagus, grapes and dill

Roast duck, salsify, rainbow chard, confit leg croquette, duck jus

DESSERT

Baked custard with rhubarb jelly and oat biscuit

Burnt Basque cheesecake with crème fraiche and roast fruit

Chocolate delice, raspberry & pistachio

Kataifi white chocolate cheesecake with strawberries, pistachio and bay syrup

Dark chocolate mousse with olive oil and hazelnut crisp

Coffee meringue, orange mascarpone, dates in coffee syrup

Salted caramel custard tart

Hazelnut & ricotta cake with crème fraiche

Miso caramel bread & butter pudding, jersey cream

Fried apple & mango pie with saffron custard