

## THREE COURSE MENU

### 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 heritage tomatoes, pangrattato, marjoram and purple olive dressing (v)

English asparagus with ajo blanco, marcona almonds and dill (v)

Treacle cured trout tartar, 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

Burrata with raw and pickled spring vegetables, pea puree and toasted buckwheat (v)

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

Grilled peach, bresaola and goats curd salad, lambs lettuce 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

Summer beans, nectarine, black pudding and almond brown butter

Tartine of roast grapes, buffalo ricotta, honey and thyme

Chilled salmorejo soup with jamon iberico and chopped egg (v option available)

## PLATED MAIN COURSES

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

Grilled lamb, artichoke, sprouting broccoli and anchovy

Cornish mackerel, heritage tomatoes, samphire and béarnaise dressing

Roast pork belly, braised borlotti beans, mustard and quince

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

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

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

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 with roast fennel puree, pickled golden beetroot, confit leg croquette, duck jus

## DESSERT

Burnt Basque cheesecake with crème fraîche roast fruit

Chocolate delice, raspberry & pistachio

Summer berry and passion fruit eton mess

Kataifi white chocolate cheesecake with strawberries, pistachio and bay syrup

Dark chocolate mousse with olive oil and hazelnut crisp

Salted caramel custard tart

Hazelnut & ricotta cake with crème fraîche

Sea salted caramel brownie with crème fraîche

Rhubarb custard tart, nutmeg & braised rhubarb

Miso caramel bread & butter pudding, jersey cream

Fried apple & mango pie with saffron custard