



## Summer Set Menu

*44.00 per person*

### Starters

- Green gazpacho, spring vegetable salad, black garlic puree, puff cereals (vg) 314Kcal
- Gin cured sea trout, cucumber, dill, apple 242Kcal
- Pigeon, heritage beets, pearl barley, chicory (5.00 supplement) 243Kcal
- Goat's curd, Nutbourne tomatoes, nettle salsa (v) 370Kcal

### Mains

- Pea and broad bean risotto, chanterelles, smoked whipped vegan feta (vg) 566Kcal
- Herbed crusted hogget lamb cannon, Grelot onions, salsa verde, seasonal vegetables (6.00 supplement) 680Kcal
- Sea bream fillet, cauliflower and almond couscous, curried cauliflower purée 1120Kcal
- Chicken supreme, heritage carrots, carrot top pesto, almonds 659Kcal

### Dessert

- Cherry clafoutis, almond, vanilla ice cream (v) 457Kcal
- Warm chocolate cake, salted caramel, salted caramel ice cream (v) 546Kcal
- Lemon verbena panna cotta, lemon curd, pistachio, basil 610Kcal
- Meringue, vanilla cream, summer berries (vg) 357Kcal
- Cheese plate, celery, quince, crispbread (v) (5.00 supplement) 465Kcal