



SUMMER DINING MENU

3 courses and a cocktail 39

COCKTAIL

Villa Ascenti Gin perfect serve

Selection of bread rolls from Paul Rhodes, Netherend farm butter (v) 4

STARTERS

Truffle burrata, basil gel, charred peaches, basil seed tomato consommé, house sourdough focaccia (v)

King oyster mushroom 'scallop', asparagus spears, pea gel, baby plum tomatoes, extra virgin rapeseed oil, sea aster (ve)

Cured lamb, goats cheese and rosemary panna cotta, pea cress and herb salad, olive crumb, black quinoa

MAINS

Artichoke barigoule, smoked aubergine, green olive tapenade, tomato fondue, courgette steak (ve)

Steamed salmon, black olive crust, crisp salmon skin, howzat squash, summer herb risotto, spinach and wakame

Duck breast, crisp confit fritter, spiced dates, pistachio crumb, charred baby turnips, cep puree

DESSERTS

Vegan cheesecake, blueberry and apricots

Raspberry and tonka parfait, basil sorbet

"Pimm's 'o' clock"

English strawberries, Pimm's jelly, lemonade sorbet, shortbread

SIDES Each 6

Chips, truffle mayonnaise Kale, honey, mustard, quinoa, pomegranite Heritage tomato salad,
marinated bocconcini Roast new potato, rosemary salt, smoked paprika Tenderstem broccoli,
kasha

