



RESTAURANT · BAR · BRASSERIE

## SUMMER DINING MENU

3 courses and a cocktail 39

Lunch: Friday - Saturday 12pm - 2.30pm | Sunday 12pm - 3pm

Dinner: Monday - Friday 5pm - 6:45pm | Sunday 5pm - 8pm

### COCKTAIL

Villa Ascenti perfect serve

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

### STARTERS

Grain bowl, vegetable barigoule, red cabbage slaw, pumpkin jam (VE)

Slow cooked pork belly, burnt quince purée, autumn fruits, Jerusalem artichoke, crisp sage

Smoked salmon, rice burger, watercress purée, beetroot **cross**

### MAINS

Spiced vegetable stew, coconut crumble, yoghurt, cous-cous and herbs (v)

Sea bass, celeriac saffron purée, prawn stuffed cabbage, deep fried enoki

Herb-crusted lamb rump, creamed rosemary flageolets, mushroom ketchup, mint oil, pea cress

### DESSERTS

Spiced pumpkin cheesecake, quince compote

Lemon posset, roasted plum, cinnamon shortbread

Caranoa chocolate tart, cobnut ice cream

### SIDES Each 6

Chips, truffle mayonnaise Kale salad, black quinoa, apple pomegranate Mashed potato

Runner beans, garlic butter, pumpkin granola Roasted pumpkin, sweet potato *purée*, seeds

