



SUMMER DINING MENU

3 courses and a cocktail 39

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

Dinner: Monday - Friday 5pm - 6:45pm then 9pm - 10pm | Sunday 5pm - 9pm (all evening)

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 chutney (VE)
(SULPHITES)

Slow braised pork belly, burnt quince purée, autumn fruits, Jerusalem artichoke,
sage cress (GLUTEN [barley], DAIRY)

Smoked salmon, rice burger, watercress purée, beetroot sprouts (FISH, MILK, NUTS
[walnuts])

MAINS

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

Sea bass, celeriac saffron purée, prawn stuffed cabbage, deep fried golden
enoki (MILK, EGG, FISH, CRUSTACEANS, CELERY, GLUTEN [wheat])

Herb-crusted lamb rump, creamed rosemary flageolets, mushroom ketchup, mint
oil, pea cress (GLUTEN [barley, wheat], MILK, EGG)

DESSERTS

Spiced pumpkin cheesecake, quince compote
(MILK, GLUTEN [wheat])

Lemon posset, roasted plum, cinnamon shortbread
(MILK, GLUTEN [wheat])

Caranoa chocolate tart, cobnut ice cream
(MILK, EGGS, GLUTEN [wheat], SOYA, NUTS [cobnuts])

SIDES Each 6

Chips, truffle mayonnaise (EGG) Kale salad, honey, mustard, quinoa, pomegranite (MUSTARD)
Tomato salad, mozzarella (MILK) Mashed potato (MILK) Runner beans, garlic butter, pumpkin
granola (MILK, SULPHITES)

