



## 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 - 8:30pm

### COCKTAIL

Villa Ascenti perfect serve

Selection of bread rolls from Paul Rhodes, Netherend farm butter (v) 4  
(GLUTEN[wheat], SULPHATES)

### STARTERS

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

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

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

### MAINS

Spiced vegetable stew, coconut crumble, yoghurt, cous-cous and herbs (v)  
(NUTS [coconut, almonds], SOYA, GLUTEN [wheat], SULPHITES, CELERY)

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

Herb-crust 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, black quinoa, apple, pomegranate (MUSTARD)

Mashed potato (MILK) Runner beans, garlic butter, pumpkin granola (MILK, SULPHITES)

Roasted pumpkin, sweet potato purée, seeds

