

Tasting Menu 26th June

3 courses – 25p.p.

Daily baked bread, homemade butter 3.95

Trapani olives 3.95

First course

Roasted tomato soup, smoked aubergine, mozzarella, toasted bread

Crispy pigs' cheek, red pepper, chilli jam, potato salad

Mackerel tartare, heritage tomato, courgette, basil gazpacho

Beetroot, goats cheese parfait, puff pastry, smoked almonds, sorrel

Main course

Chicken ballotine, Provençale sauce, chorizo, Parmentier potatoes

Pan fried bream, courgette, heritage tomatoes, fish cream sauce

Roasted duck breast, butter bean purée, carrot, orange fondant, chicory

Courgette, mascarpone cannelloni, pesto, parmesan crisps, black olive

Sides

Tomato salt fat chips – Creamed potato – Garlic French beans

Dill buttered Chantenay carrots – Heritage tomato, Rossana onion salad

– Buttered new potatoes

3.95 each

Desserts

Strawberry cream cheese, shortbread, nasturtiums, elderflower ice cream

Hot gooseberry compote, vanilla iced parfait, toasted oats

Dark chocolate crèmeux, coffee ice cream, walnut bread croutons

Three cheeses, preserve, homemade crackers

All our dishes are prepared in our kitchen where nuts, gluten and other allergens are present. Due to the risk of cross contamination we cannot guarantee that any food is free from allergens