

Griddled watermelon, crispy prosciutto, marinated mozzarella and basil 🗷

White gazpacho (v) 🔀

Black pepper scones with cream cheese and smoked salmon

Bruschetta with guacamole, radish and black onion seeds (v)

Starters

Pan seared and roasted salmon

with celeriac, radish and granny smith remoulade 🔀

Caprese salad

with tomato consommé and sundried tomato bread (v) (GF without bread)

Pea soup

with horseradish oat fraiche and sage and rosemary focaccia (v) (GF without bread)

Summer vegetable a la grecque puff pastry tart

with rocket salad and watercress pesto dressing (v)

Mains

Panko crusted cod burger

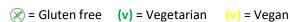
in a squid ink burger bun with sea buckthorn mayonaise and rocket. Served with a white slaw and polenta crusted potato wedges and griddled lemon

Courgette and Tomato gratin tart

with crushed herby roasted jersey royals green beans and herby watercress sauce (v) (can be made yegan upon request)

Garlic coriander and lemon spatchcock chicken

with roasted tomato and summer vegetable quinoa and buckwheat tabbouleh 🛞





Griddled cider marinated pork belly (x) with fennel, spring onion and rocket salad

Desserts

Raspberry, elderflower and vanilla shortbread stack (v)

Cardamom panna cotta with macerated strawberries 🔀

Black sesame ripple cheesecake

Blackberry and pistachio mousse cake

Griddled lemon thyme caramelised peaches with orange blossom cream (v)

Petit Fours

Pimm's jelly with cucumber and strawberry

Chocolate cones with blueberry and vanilla ripple cream (v) 🖄

Earl grey cakes (v)

Raspberry, lemon and white chocolate blondie (v)

Price: Per person

3 courses £48

4 courses £54

5 courses £60

Please inform us of any dietary requirements, allergies or intolerances and we can adjust the menu to suit your needs

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