



Signature seasonal dinner menu

STARTERS

Confit of Tamworth ham, minted pea mousse, truffle & lemon dressing, smoked pancetta powder & pea salad

Cured scallops, strawberry & black pepper salsa, strawberry crisps topped with baby basil salad

Trio of tomato: heritage tomato & red pepper bavarois, Thai basil set tomato, sun-dried tomato & black olive shortbread with tomato & peach tartare (v)

MAINS

Slow cooked lamb shoulder & grilled lamb cutlet with rosemary potato terrine, asparagus, rainbow chard, roasted radish & gremolata

Fillet of beef with watercress purée, grilled romaine & asparagus, Jerusalem artichoke pithivier

Camembert & leek parcel, oak smoked potato, tomato & basil sauce to pour, crispy leeks & seared baby plum tomatoes, (v)

DESSERTS

Rhubarb trio: chilled rhubarb, raspberry & rosemary crumble shot, rhubarb & custard doughnut, rhubarb & elderflower sorbet

The lemon plate: classic St. Clements tart, lemon curd macaroon, lemon sorbet

Seasoned tasting plate: rainbow meringue dome filled with whipped cream & English strawberries, raspberry gel & a seasoned strawberry macaroon