

SAMPLE SHARING DINNER MENU



Starters

Confit Duck Salad with Plum, Mint & Poppyseed

Poached North Sea Langoustines with Aioli

Charred Leek Borani, Almonds & Mint with Seeded Crackers (v)

Melon, Brown Shrimp, Nam Jim & Cinnamon Basil Salad

Pigs Head Terrine with Pickled Prunes

Summer Tomatoes with Elderflower, Nasturtium & Goats Curd (v)

Mains

Slow Roast Lamb Shoulder in Creme Fraiche & Mustard with Peas & Mint

Moorish Spiced Cauliflower with Hazelnut Dukkah & Salsa Verde (vg)

Roast Chicken Stuffed with Lovage Creme Fraiche & Aioli

Beef Shin & Pickled Walnut, Suet Pastry Pie

Stuffed Squash with Ricotta, Salsa Verde, Fried Sage & Pumpkin Seeds (vg)

Roast Pork Belly with Pickled Red Onions & Coriander Aioli



Sides

Tomato & Peach Salad with Fermented Chilli Dressing (vg)

Grilled Summer Vegetables with Burnt Herb Oil (vg)

Roast Baby Carrots with Tahini Dressing and Carrot Top Gremolata (vg)

Garden Peas, Little Gem, Mint & Buttery Shallots (v)

Grilled Hispi Cabbage with Nasturtium Oil & Toasted Seeds (vg)

Rhubarb, Melon & Mint Salad (vg)

Puddings & Cheese

Roast Cherry, Almond & Fresh Mint Pavlova (v)

Burnt Lemon Tart with Italian Meringue (v)

Baked Ricotta Cheesecake with Extra Virgin Olive Oil & Maldon Sea Salt (v)

Dark Chocolate & Almond Torte with Raspberries & Sweet Fennel Cream (v)

Local Cheese Plates with Green Tomato Chutney, Pickled Celery & Seeded Crackers

