



SUMMER MENU 2020

Starter

Heritage tomato, buratta, basil oil & shallot vinegar

Sumac prawns, lime, fennel & herbs

Beetroot & orange cured salmon, horseradish crème fraiche, pickled beetroot, seeded crackers

Smoked duck, pickled & grilled peach, watercress

Main Course

Za'atar & sumac chicken, chermoula dressed mixed rice, grilled fennel & peppers, green tahini sauce

Garlic & rosemary roasted sirloin, crispy potato rosti, grilled little gem, chimichurri

Jamon wrapped pork fillet stuffed w/ spinach & ricotta, black olive gnocchi, red pepper, pint nut & basil salsa

Harissa slow roast lamb, watercress pesto green lentils, grilled asparagus, crispy chickpeas, mint yoghurt

Parsley & garlic roasted cod, chorizo, cherry tomato & spinach salsa, crispy spiralized potatoes

Herby falafels, tabbouleh, crispy halloumi, oregano, lemon & chilli marinated aubergine, yoghurt flatbreads, green tahini sauce

Dessert

Lemon & almond cake, fresh berries, vanilla mascarpone

Dark chocolate torte, honeycomb, vanilla crème fraiche, raspberries,

Passion fruit posset, coconut shortbread