



£75pp

Please choose 1 dish per course for everyone to have

Menu

Burrata with Kentish tomatoes & truffle pesto

Spiced Octopus salad with fennel, asparagus & lemon

Beef cheek ragu raviolo with melted onions & smoked bone marrow jus

Chalk stream trout Crudo, rhubarb watercress & peas

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Milanaisé Osso Buco,

Slow Rosted lamb belly with cutlet

Parmesan & sage polenta, olives, tomato, asparagus & sweet n sour jus (sup £7 pp)

Whole baked Black Sea bream to share with a tomato, grape, caper & rocket salsa

Served with jersey royal potatoes & broccoli with almonds and preserved lemon

Crispy Chicken escalope with marsala sauce with spring cabbage, morels, asparagus & gnocchi

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Tiramisu

Pistachio & olive oil cake with Yoghurt & rhubarb

Lemon tart with cherries & gelato

Vanilla Panna cotta with Alphonso mango