

A Summertime Feast

A Summertime feast menu is all about pot to plate, with a focus on seasonal, British ingredients, cooked over open flame and served sharing style straight to the table. The ultimate summer dining experience throughout the warmer months.



1.

Sourdough bread,
seaweed butter, herb oils

2.

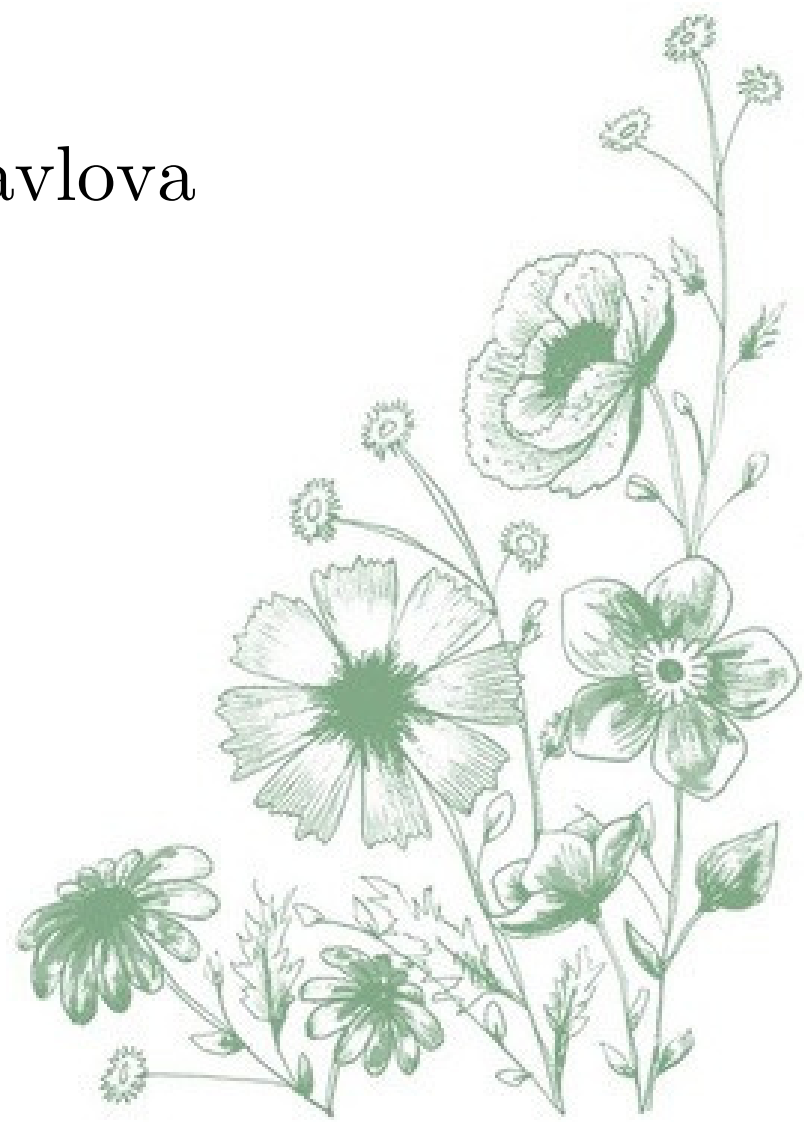
Grilled sardines, sauce vierge
Burrata, Isle of Wight tomatoes
Crispy pork cheeks, fennel, endive, mustard

3.

Whole stuffed chicken, seasonal fish,
wild garlic fritters, glazed beetroot
All served with potatoes, salad & fries

4.

Raspberry ripple pavlova



*“THERE IS NO JOY IN POSSESSION
WITHOUT SHARING” - ERASMUS*

Something Extra?

Oysters

1 dozen Maldon oysters, strawberry
& shallot vinaigrette

Cheese Board

Wheel of Cornish Yarg, seeded
crackers, tomato chutney
Paired with a Bottle of ODE Muscat

Arrival Spritz

Pimm's Fizz

Pimm's, Tempio Prosecco, Lemonade

Aperol Spritz

Aperol, Tempio Prosecco, soda

Rhubarb Rose

*Lillet Rose, Rhubarb and Raspberry fever-
tree tonic*

