



Spring menu

Starters:

Grilled Evesham asparagus, poached hens egg, frizze lettuce and shaved Parmesan cheese, extra virgin olive oil

Thai style homemade crab cakes with chilli, lemongrass, garlic, and ginger fried in coconut oil, avocado salsa, and pickled radish salad

Smoked duck salad with pomegranate, blood orange segments and chicory

Violet artichokes fried in polenta with aioli, radicchio, and wild rocket salad

Fresh scallops with squid ink taglierini, chilli, courgette, garlic, and parsley

Pea, mint and spring onion soup with parmesan crouton

Mains:

Local Lamb rack, rosemary mash and an asparagus tip, spring carrot and pea emulsion, light lamb jus and fresh mint sauce

Grilled Monkfish with salsa Verde, roasted fennel and lightly spiced cannellini beans

Roasted whole Poussin with pancetta, balsamic lentils, and Swiss chard

Wild Rabbit ragu with handmade pappardelle and wild garlic

Risotto primavera - a combination of spring vegetables: peas, broad beans, asparagus tips, courgette and tomato petals. Finished with mascarpone, fresh herbs and parmesan.

Rare fillet steak, creamed leeks, roasted jersey royals, and Béarnaise sauce

Desserts:

Strawberry and rhubarb meringue tarts with Chantilly mascarpone cream

Roasted hazelnut chocolate tart (gluten free) raspberry coulis and crème fraiche

Fresh mango cheesecake, coconut, and macadamia base

Banana and baileys bread and butter pudding, caramel ice cream

Gooseberry fool made with greek yogurt, with blood orange granita

Cheese

A selection of 5 brilliant English cheeses, accompanied by breads, crackers, quince jelly, and grapes

Optional extras

Freshly made rosemary focaccia and olives

Homemade hummus and grilled pittas and vegetables

Zucchini fritti (courgettes fried in a light batter)

Side salad of rocket, local cherry tomatoes and Parmesan olive oil and Balsamic vinegar

Spring greens - whatever looks good at the farmers market!

