



Summer menu

Starters

Spiced sun-dried tomato Aranchini risotto balls served with a saffron aioli and radicchio salad

Watermelon and feta salad with toasted pine nuts, fresh mint, basil cold pressed extra virgin olive oil

Lightly seared sashimi grade Tuna fillet with cucumber ribbon and pomegranate salad, honey, soy, and sesame dressing

Chicken liver parfait, served with a pancetta brioche, spiced red onion chutney and mixed leaves

Thai style sweetcorn fritters with a crunchy thai slaw topped with crushed peanuts and fresh chili

Summer vegetable Minestrone with orichette pasta and barlotti beans

Mains

Pan seared medium rare Duck breast, served with a smoked garlic mash, port reduction jus, and seasonal greens.

Slow cooked Pork belly cooked in Asian spices and crackling, served with stir-fried egg noodles and Asian style vegetables

Stuffed handmade ravioli (pasta) with ricotta, spinach and rocket, sage butter

Chicken supreme with lemon and thyme, served with thyme roasted potatoes and seasonal greens

Pan-fried crispy salmon with hollandaise sauce a potato and chorizo rosti, spinach and French fine beans

Aubergine parmigiana – layers of aubergine in tomato sauce baked and topped with parmesan cheese

Desserts

White chocolate and passion fruit cheesecake

Grilled lemon tart, and crème fraiche

Salted caramel chocolate brownie and locally made ice cream

Eton mess with local strawberries, raspberries and Blackberries

Individual summer puddings with local berries served with cream

Grilled peaches, almond tuille, raspberry coulis and crème fraiche

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

Wintergreens – whatever's looking good at the farmers market!