



Summer menu

Antipasti / Starters

Fresh fig and creamy burrata salad finished with mint and basil

Beetroot salmon gravlax, crème fraiche and horseradish dressing, beet leaf salad

Beef fillet Carpaccio, with rocket, artichokes and parmesan finished with cold pressed olive oil and balsamic

Zucchini (courgette) flowers, stuffed with anchovies, cappers, basil, mint and ricotta, fried in a light tempura style batter, foraged leaf salad

Primi course

These items can also be served as a starter or main course

Spiced sun-dried tomato Arancini risotto balls served with a saffron aioli

Spaghetti vongole – fresh clams, white wine garlic and parsley finished with cold pressed olive oil

Italian pancetta and new season pea, broad bean fresh tagliatelle, lemon and butter

Handmade ravioli with ricotta, spinach, rocket and fennel seed, tossed through garlic butter

Secondi /Main course

Pan fried cod, pea puree, black pudding mash, and pea shoots

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

‘Surf and turf‘ medium rare beef fillet, garlic butter tiger prawns, fondant potato, broccoli florets and hollandaise sauce

Grilled halloumi, warm Mediterranean salad, rocket and toasted sourdough with garlic

Dolce /Dessert

Chocolate and vanilla semifreddo with amaretto and raspberry coulis

Grilled lemon tart, and crème fraiche

Strawberry Eton mess

Summer pudding - Blackcurrants, redcurrants, raspberries and strawberries soaked into bread with Chantilly cream

Formaggio / Cheese

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

Optional extras for the table (ready for when guests are seated)

Freshly made bread & butter

Freshly made focaccia, olive oil and balsamic

Homemade hummus and grilled pitta and crudité

To accompany the meal

Zucchini fritti (courgette pieces fried in a light batter)

Salad bowl of rocket, local cherry tomatoes and Parmesan olive oil and Balsamic vinegar

Seasonal greens – whatever's looking good at the farmers market!