



Spring menu

Antipasti / Starter

Tender Evesham asparagus stems, poached hens egg, shaved Parmesan and crispy pancetta ,
finished with truffle oil

Smoked duck salad of pomegranate, blood orange, shaved fennel, red chicory, aged balsamic

Fresh seasoned white and brown crab tian with avocado, watercress, and cherry tomato and
finished with avocado oil and lemon

Cauliflower celebration trio – fried, pureed and roasted, explore how preparing this amazing
vegetable in alternative ways bring new flavour!

Primi course

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

Lobster spaghetti with tomato garlic and chili and sauce made using the shells for a real
flavorsome kick

Slow cooked infused Pork belly handmade Cappeletti pasta tossed in sage butter

Risotto primavera - a combination of spring vegetables: peas, asparagus tips, zucchini and
tomato petals. Finished with mascarpone, fresh herbs and Parmesan.

Handmade Pappardelle with local rabbit ragu, and wild garlic

Secondi /Main course

Local spring lamb rack, roasted new potatoes and an asparagus tip, spring carrot and pea
emulsion, light lamb jus and fresh mint sauce

Wild sea bass, salsa Verde, grilled zucchini ribbons and saffron charlotte sautéed potatoes

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

Savoy cabbage parcels stuffed with mushroom, pearl barley and dill, served with spicy salsa rossa

Dolce /Dessert

Tunisian citrus cake – Gluten free almond sponge with a clove, cinnamon and star anise citrus syrup

Pannacotta with rhubarb infused with orange and vanilla

Roasted hazelnut chocolate torte, preserved cherries

Banoffee tart – a sophisticated take on this classic dessert

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!