



SAMPLE MENU

JUNE

Olives & Pickles	4
Sourdough Focaccia, Date Agrodolce	5
Octopus Gilda, Chili Oil	5
Pickled Kettle Chips, Vegan Ranch	7
Raw Tuna Tostada, Yuzu, Fermented Pepper	8
Fried Potato Pizzette, Bonito, Burrata & Mortadella	16
Whipped Fava, Carosello Cucumbers, Salsa Verde	13
Iberiko Tomatoes, Sour Cream, Chili Crisp	14
Raw Wild Sea Bass, Newlands Strawberries	18
Wykham Farm Asparagus, Mushroom Hollandaise	18
Ricotta Dumplings, Lobster Cream, Lime Leaf	17
Grilled Atlantic Prawns, Smoked Garlic & Black Lime Butter	19
Grilled Courgette, Black Rice & Hazelnut Miso	23
Glazed Duck Leg, Smoked Beetroot, Black Garlic Ketchup	29
Steamed Turbot, Spring Greens,, Champagne Broth	42
Grilled Wild Sea Bream, Confit Garlic & Guindilla Peppers	for two 65
Wood-Roast Half Chicken, Café de Paris Butter, Wild Garlic & Morels	for two/three 44
30-day Tamworth Pork Double Loin Chop (900g)	for two 60
50-day Highland Beef Ribeye Chop (800g)	for two/three 96
Duck Fat Fries	8
Spring Leaf Salad	7
Flourless Chocolate Cake, Coffee Molasses, Crème Fraiche	10
Elderflower Panna Cotta, Strawberries, Coconut	10
Estate Dairy Fior Di Latte Soft Serve, Early Harvest Olive Oil, Oat Cookies	10
Templegall, Honey, Walnuts, Crackers	14

Please notify staff of any allergies or dietary requirements.

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