

STARTERS

Smoked haddock, white rum, cucumber, samphire, lemon
 Cured Hampshire trout, elderflower, green strawberries, fennel
 Portland crab, red sorrel, vichyssoise sauce, crab oil (*available with Exmoor caviar*)
 'Hand-dived' scallop, confit onions, morels, peas
 Pressed chicken & ham hock, grape must, parsley salad
 English asparagus, stracciatella, fermented radish (*seasonal June – July*) – VE
 Charred courgettes, fresh ricotta, mint, 'Two Fields' small batch olive oil – VE
 Miso roasted sand carrots, sea lettuce, walnut & carrot top pesto – VE
 Tomato tartare, artichokes, summer savoury, Bermondsey sourdough – VE

MAINS

Hampshire trout, English summer beans, parsley emulsion (*available with Exmoor caviar*)
 Newlyn hake, salt baked beets, sea purslane, radish, dill oil
 Poached halibut, samphire, charred fennel, English saffron sabayon
 'Fosse Meadow' chicken, corn, girolles, Madeira jus, crispy chicken skin
 Launceston lamb loin, burnt gem, peas, pickled turnips, lovage
 Rib eye of Hereford beef, pink fir rosti, watercress, smoked bone marrow (*available as Hyland Wagu flank steak*)
 English asparagus & pea ravioli, confit lemon, tomato, chervil nage (*available with summer truffle, seasonal June – July*) – V
 Charred broccoli, dulce seaweed & hazelnuts gremolata – VE
 Coal roasted hen of the woods, leeks, pink fir potatoes, pistachio romesco – VE

DESSERTS

St Vincent dark chocolate crèmeux, hazelnuts, honeycomb
 Macerated Kentish strawberry shortbread cheesecake, apple balsamic
 Vanilla panna cotta, poached Victoria rhubarb & ginger – VE
 Tate Coffee 'Colombia Igualdad Mujeres Hombres' mousse, mascarpone, biscotti
 Caramelised lemon curd tart, Sussex raspberries, lavender
 Cherry sundae, mascarpone, pistachio, cherry beer
 'Neals Yard Dairy' cheese plate, oat cakes, quince

