

## CANAPÉS

Canapés are a £10 supplement per person
Berkswell and truffle tart
Salt cod fishcake, chive emulsion
Beef tartare, chickpea and rosemary wafer, mushroom ketchup

#### GARDEN COURSE

Tomato gazpacho, heirloom tomatoes, Kidderton Ash goats cheese

### **STARTERS**

Cured stone bass, wasabi, smoked soy sauce Chicken liver parfait, prune ketchup, truffle brioche Burrata, smoked beetroots, pine nut furikake Lobster, seaweed sauce, celeriac £5 supplement

FISH COURSE, optional extra course, £20 supplement Brill, XO sauce, sea vegetables

#### MAIN COURSE

Rolled lamb shoulder, courgettes, runner beans, lamb sauce Skate, grenobloise sauce, BBQ globe artichokes, sea vegetables Cotswold white chicken, peas, pea puree, Bearnaise sauce Wild garlic gnocchi, peas, cep sauce

Cote de Boeuf, bone marrow & Madeira sauce  $\pounds 25 \ supplement$ 

# SIDES

Boulangère potatoes Hispi cabbage, dill and onion

## DESSERT

64% chocolate delice, coffee ice cream, pecan brittle Choux bun, strawberries, strawberry and lime sorbet Brown sugar brulee, rhubarb sorbet, marigold

All dietaries can be catered for with advance notice.

Canapes - £10

3 courses £80 - starter, main, dessert

4 courses £90 - garden course, starter, main, dessert

