

July Event Menu

Starters

White onion soup, served with fresh focaccia, crispy shallots & whipped butter

Cured trout, dill creme fraiche, pickled baby beetroot, charred corn, finished with fresh herbs

Braised ox cheek, horseradish cream & polenta bon bon

Mains

Pan fried hake, butter sauce split with a herb emulsion, crispy mussels & samphire

Herb crusted venison loin, pickled pear compote, celeriac purée served with pan fried baby gem & finished with jus

Wild mushroom lasagna with frisée lettuce and fresh truffle

Desserts

Lemon meringue tart with lemon sorbet, candid lemon & poppy seed crumb

Summer fruit pavlova with berry gel & baby mint

Fresh fruit & sorbet

Tea, Coffee & Port

