



Sample Dinner Feasting Menu

Each course is served feasting style on sharing platters

Starters

Garden pickles (vg, gf)

Celeriac & butter beans, puffed wild rice, chaat masala
& curry leaf (vg, gf)

Whipped feta, honey & crunchy chili oil (v, gf)

Wood fired flatbread (vg)

Crown Prince pumpkin, stracciatella, chilli & pumpkin seed (v, gf)

Mains

Please select two mains for the group to share

Charred hispi cabbage, Kashmiri chili & green peppercorn (vg)

Creedy Carver chicken, Owley Farm mushrooms & black garlic

ChalkStream trout, leeks, bergamot & finger lime (gf) -£5pp supplement

Duroc pork rump, quince, Habanero chilli & lardo (df, gf) - £8pp supplement

Sides

The table will receive all the below to share

La Ratte potatoes, confit garlic & rosemary (vg, gf)

Bitter leaves, winter citrus with pink grapefruit
& miso citronette (vg, gf)

Dessert

Treacle tart with crème fraiche (v)

