



Sample Feasting Dinner Menu

Each course is served feasting style on sharing platter

Starters

Garden pickles (vg, gf)

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

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

Wood fired flatbread (vg)

Grilled baby leeks, goat's curd, wild garlic, brown butter
& hazelnut (v, gf)

Mains

Please select two mains for the group to share

Charred hispi cabbage, Kashmiri chilli & green peppercorn (vg, gf)

Creedy Carver chicken, Nocellara olives, apricots & almond (df)

Grilled hake, Piquillo peppers, Monk's beard, Tokyo turnip
& broad beans (gf)

Hereford bavette, Carosello cucumbers & Thai basil (df, gf)

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

Garden salad, herbs, cucumber, buttermilk (v, gf)

Dessert

Peach & toasted milk ice cream sundae, whipped crème fraiche & salted
candied almonds (v, gf)

Prior to your meal, please inform us of any allergies or food intolerances.