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)

Wildfarmed focaccia, herb oil (vg)

Buffalo mozzarella, rainbow chard & Two Fields olive oil (gf)

Mains

Please select two mains for the group to share

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

Creedy Carver chicken, Owley farm mushrooms, three cornered leeks, onion & miso (gf)

Grilled hake, borlotti beans, aioli & datterini tomato (df, gf)

Hereford bavette, Tokyo turnips & Thai basil (df, gf)

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

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

Dessert

Spiced pumpkin ice cream sundae, caramelised puff pastry & torched meringue (v)

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