



Summer

EVENING MENU

Sample

CANAPES

Veal tartare, pecorino and lemon, chickpea crisp
Parmesan sable, roquefort, radish and chilli jam

STARTER

Tuna Tataki, watermelon &
white peach with basil and eldeflower

MAIN COURSE

Herb crusted rack of lamb, goats cheese gnocchi
confit datterini tomatoes, aubergine relish, broad beans and mint

DESSERT

Lemon bavaois, white chocolate crumb,
lavender poached apricots