

A Summertime Feast

A Summertime feast menu is all about pot to plate, with a focus on seasonal, British ingredients, cooked over open flame and served sharing style straight to the table. The ultimate summer dining experience throughout the warmer months.

1.

Chandon Spritz
Maldon Oysters

2.

Knead Bakery Bread, seaweed butter, herb oils

3.

Crispy Pork Cheeks, fennel, endive,
Grilled Sardines, sauce vierge
Burrata, Nutbourne tomato

4.

Whole Stuffed Chicken
BBQ Selsey Bream (on the bone)
Wild Garlic Fritter, glazed beetroot

5.

Raspberry Ripple Pavlova

6.

Cornish Yarg, tomato chutney,
seeded crackers

*"THERE IS NO JOY IN POSSESSION
WITHOUT SHARING" - ERASMUS*

