

1 - course £, 15pp

2 - course £19pp 3 - course £23pp

# FLUTE of RUINART BRUT CHAMPAGNE £17 BOTTLE of RUINART BRUT CHAMPAGNE £70

\_\_\_\_ STARTERS \_\_\_

# GAZPACHO WITH WATERMELON AND NATIVE LOBSTER

with chilli guacamole and gazpacho dressing with red pepper sorbet and Tuscan olive oil

# HEIRLOOM TOMATO AND CARAMELISED PEACH SALAD

with tomato fondue, burrata and herb focaccia croutons with apple and sorrel granita

#### AGED BEEF TARTAR

with Bloody Mary dressing and house pickles with shallot puree and potato straw, Comte cheese

\_ MAINS \_\_

# MISO AUBERGINE WITH TOMATO AND COURGETTES

with summer green herb tahini and pomegranate dressing ,whipped goats curd and crispy shallots

### STEAMED JOHN DORY FILLET

with broad beans, crab and sweetcorn risotto with Amalfi lemon and picked gooseberries

#### HERDWICK LAMB NAVARIN

with whipped seaweed goats curd and pesto, confit baby lou potatoes with peas and baby turnips, carrots, tomatoes and globe artichokes

\_ PUDDING \_

# POACHED STRAWBERRIES

with Ruinart champagne syrup, strawberry, clotted cream ice cream and mint jellies

# BLISTERED PEACHES WITH CARAMELISED PUFF PASTRY

with soft whipped vanilla cream, peach compote and sorbet, lemon verbena syrup

#### DARK CHOCOLATE AND MASCARPONE MOUSSE

with shortbread crumble, caramel popcorn and chocolate sauce

#### STICKY TOFFEE PUDDING

with clotted cream ice cream and salted caramel sauce

#### A SELECTION OF HAND PICKED CHEESES

Served with crackers, Orchid pear chutney, berry jams and fresh honey Three cheeses

