

ALLERGENS: Spring | Summer 2024

Celery	Gluten	S/fish	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Peanuts	Sesame	Soya	Sulphite	Nuts
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Vegan

Harissa hummus, ras-el-hanout roast cauliflower, pomegranate, golden raisin, baby gem

Quinoa and coriander seed falafel, tahini lime hummus, pomegranate, pickled kohlrabi

Miso glazed aubergine, samphire roll, cracked almond, lime zest, maple syrup

Roast summer carrot, creamed avocado, thyme toasted sourdough, celeriac

Japanese spiced tofu, glazed aubergine, radish, sweet pickle kohlrabi, skewer

Fried togarashi rice, kombu, baby cucumber, confit garlic mayo, sesame soy ginger

Vegetarian

Dill and chive rolled Boillie goats cheese, raw fennel, coriander pickled cucumber, green olive

Almond, harissa and saffron cake, Marconi almond, olive tapenade, blushed cherry tomato

Baba ghanoush, beetroot blini, pomegranate, golden beetroot, nigella seed, chive

Asparagus, Grana Padano and roast shallot frittata, lemon crème, asparagus tip, summer pea

Caraway and cumin shortbread, black olive, cherry tomato, pink pepper corn bean puree, pomegranate

Fish

Hot smoked trout pate, sweet pickle cucumber, sourdough crouton, trout roe

Gin cured salmon loin, juniper gin glaze, candy beetroot, gin poached peel

Paprika prawn cocktail, baby gem, avocado puree, smoked paprika, zest

Smoked salmon on rye, cucumber, crème cheese, peppercorn, zest

Tom-yam spiced steamed prawn, roast yellow pepper, steamed mange-tout

Meat

Homemade pork and pistachio terrine, thyme cruton, cornichon, balsamic onion, orange zest

Rolled hot smoked brisket beef, coriander leaf, pickled cucumber, chipotle mayo, blueberry

Salame di finocchiona, black mission fig, green olive, skewer

Chicken satay skewer, peanut crumb, coriander cress, chopped chilli, nigella seed

Smoked chicken salad, caper, apricot, baby gem, grana Padano

Seared carpaccio sirloin of beef, Dijon mustard crème, fresh chili, chive, shortbread

Sweet

Almond praline brownie, pistachio nougat, passion fruit jelly

Amaretti and Tonka bean cheesecake, fresh raspberry, lime zest

Orange cardamom posset, chocolate cup, red current, fresh orange, zest

Coconut pannacotta, lime, lychee, rose petal shortbread

Raw cacao, medjool date and pecan truffle, date fudge, gooseberry

Whilst HACCP policy rules are followed in the production of all food and utmost care is taken to avoid cross contamination – multiple allergens are handled in the same kitchen where our food is produced. It therefore cannot be guaranteed any item is 100% allergen free.