

## SAMPLE MENU

### SNACKS

OLIVES WITH LEMON VERBENA  
ONION PETALS AND SHERRY VINEGAR  
PICKLED SHELLFISH AND WITH FENNEL AND DILL

### STARTERS

SALMON WITH SORREL, BUERRE BLANC AND GLAZED YELLOW POTATO  
CHARRED LEEKS WITH LOCAL MUSHROOMS, HAZELNUTS AND CHERVIL EMULSION  
ENGLISH PEAS, FRESH CURDS, HAM, CARROTS AND DILL  
BEEF TARTAR WITH SEAWEED, CUCUMBER, AND NORI CRACKER  
BABY LETTUCES, RED WINE VINAIGRETTE

### MAINS

SLOW COOKED AND GRILLED LAMB SHOULDER, WARM ALLIUM SALAD, PURSLANE,  
AND LEMON  
POACHED HEN, RADISHES AND BARLEY, POULTRY JUS  
HALIBUT ROASTED ON THE BONE, FAVA BEANS, AVOCADO AND CURRY  
SUMMER SQUASH TART, ALMOND AND NASTURTIUM

### DESSERTS

RED FRUIT AND ELDERFLOWER 'ETON MESS'  
CHOCOLATE POUCH, CREME CHIBOUST, AND CHERRIES  
MILK ICE CREAM, BLUEBERRIES, STEAMED RYE CAKE  
CHEESE WITH OAT CAKE AND ROASTED STONE FRUIT