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*MENU*

*HARVEST FEAST 2024*

*Porcini mushrooms roasted over wood with medjool dates & tahini*

*Sweetcorn fritters with halloumi & slow cooked tomato & ginger chutney*

*Persimmon & last of the season tomato panzanella salad*

*Whole roast summer squash stuffed with farro, fontina, braised greens & hazelnut picada*

*Overnight lamb shoulder with plums, Coco de Paimpol beans & tropea onions*

*Labneh, cucumber, Sicilian mango & herb salad*

*Late summer fruit with Ivy House Jersey cream*

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