

Feasting Menu

We will serve cheese, dairy, etc on the side where possible to make dishes suitable for vegans

This menu is designed for sharing, and will be served 'family style' in the centre of the table.

For the table

Cortijo olives

Salted Valencian almonds

Angel bakery sourdough

Chew Valley burrata with early harvest olive oil

Starters

Wood roast Devon scallops, fino sherry, sweet herbs, garlic butter

A salad of blood peaches, Isle of White tomatoes, goats' curd, mint, basil & salted almonds

Spit roast Stream Farm belly pork with tzatziki

Main courses

Wood roast lamb shoulder, harissa, seasoned yoghurt, walnut butter, Summer chopped salad, pickles, house ferments & sourdough flatbreads

Valencian style bomba rice cooked in a langoustine broth with Cornish ling & Dorset shellfish, wild Sicilian red prawns, saffron, piquillo peppers & aioli

Ember roast beetroot with ajo blanco, blood plums, buratta, tarragon & salted almonds

Charcoal grilled peppers stuffed with pilaf & slow cooked courgette with pine nut sauce

Sides

Patatas bravas with aioli

Charcoal grilled broccolini with garlic butter

Strode Valley mixed leaves with green goddess dressing

Dessert

Strawberry & almond trifle

Our dishes contain allergens - for more information please speak to a member of staff

