



Signature seasonal dinner menu

STARTERS

Slow-cooked Tamworth ham & chicken terrine,
piccalilli gel, mustard & goat's cheese macaroon, pancetta powder,
brioche toast

"Fish & chips" Cod & English pea terrine,
purple potato crisps, tartar sauce, scattered cocktail gherkins

Trio of tomato: heritage tomato & red pepper mousse,
Thai basil set tomato, sun-dried tomato & black olive shortbread
with tomato & peach tartare (vegan)

MAINS

Slow-roasted lamb noisette, minted lamb cutlet,
beetroot layered terrine, squash purée, heritage carrots

Grilled Hereford fillet of beef with shallot purée,
sautéed baby vegetables, burnt onion powder, red wine foam

Roasted fennel & chargrilled asparagus,
butternut squash filled shallot petals, rosemary turned potatoes,
rainbow Swiss chard & gremolata dressing (vegan)

DESSERTS

Strawberry trio; strawberry & basil cheesecake,
strawberry & rhubarb macaroon, mini Eton mess sphere with
strawberry pearls

Salted caramel and white chocolate dome, mango gel,
honeycomb sprinkle

Cleansing tasting plate: St. Clement's tart,
lemon curd macaroon, raspberry sorbet