

CANAPE MENU

PLANT BASED

Corn fritter, pico de galo, avocado, coriander (vg, ngci)

Carrot lox, carrot top & dill (v)

Violetta artichoke, roast red pepper, English pecorino, rocket mayo (v)

Hampshire watercress, pea, broad bean tartlet (vg)

Pearl onion tarte tatin, whipped feta, apple, thyme (vg)

Godminster cheddar & olive beignet, caramelised onion & pumpkin seed (v)

FISH

Smoked mackerel rillettes, radish, lemon gel, dill

Wasabi cracker, sea bream ceviche, pickled jalapeno & carrot, lime gel

Chalk stream trout, potato cake, pea (ngci)

Warm haddock & gruyere tartlet, fennel pollen

Dorset crab choux bun, pickled cucumber

MEAT

Lemongrass & coconut marinated chicken, crispy sticky rice, tamarind gel (ngci)

Confit duck pastilla, ras el hanout, apricot

Air dried venison 'bresaola', truffle, pecorino

Bourbon glazed Gloucester Old Spot pork belly bon bon, chorizo jam (ngci)

Confit duck rillettes, pickled raspberry, tarragon, rye

DESSERT

Yuzu tartlet, candied lime, sesame brittle

Chocolate Madeleine, salted caramel, black pepper caramel crumb

White chocolate & raspberry blondie, raspberry gel (vg, ngci)

Olive oil sponge, orange blossom, blackberry (vg)

Elderflower cheesecake, blueberries & candied lemon (vg, ngci)

v = vegetarian

vg = vegan

ngci = no gluten containing ingredients





BOWL FOOD MENU

PLANT BASED

- Sticky tamarind & chilli glazed aubergine, kimchi mayo, crispy onion, bao bun (vg)
- Chickpea, spinach & coconut curry, cauliflower rice (vg, ngci)
- Pickled & roasted kohlrabi, herb spelt, crispy kale, black garlic puree (vg)
- Goat's curd, marinated courgette, blistered tomatoes, black olive (v, ngci)
- Miso marinated tofu poke bowl, yuzu pickled vegetables, toasted sesame (vg, ngci)
- English pea risotto, crispy broad bean, kale, nastrium & pumpkin seed pesto (vg, ngci)

FISH

- Oven roasted hake, dill crushed potato, spinach, mussel & Nyetimber broth (ngci)
- Cured & torched mackerel, celeriac & apple remoulade, rye
- Dorset crab, summer tomato gazpacho, brown crab emulsion (ngci)
- Miso baked cod poke bowl, yuzu pickled vegetables, toasted sesame (ngci)

MEAT

- Ras el hanout braised lamb, scorched aubergine, pomegranate, khobez croutons
- Venison ragu, pecorino
- Lemon yoghurt grilled chicken, new potato, pea, broad bean, kale & lemon gremolata (ngci)
- Confit chicken croquette, Caesar emulsion, quail egg, summer leaves

DESSERT

- Hej coffee tiramisu bowl, coffee cremeux, coffee-soaked sponge, Chantilly, cocoa nibs (v)
- Caramelised bourbon bananas, tonka bean mousse, coconut crumb (vg, ngci)
- Chocolate mousse, orange blossom cream, orange crumble (v)
- Strawberry bavaois, macerated berries, lemon thyme, poppy seed brittle (vg, ngci)

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