

EVENING EVENTS

BOWL FOOD MENU

Choose 3 bowls	£18.00 pp
Choose 4 bowls	£22.00 pp
Choose 5 bowls	£26.00 pp

Savoury

Slow roast brisket of beef with potato mousseline, kale, jus
Belly of Rhug Estate lamb, new potatoes, summer turnip purée, jus
Pressed shoulder of Sussex pork, wilted chard, Parisienne potatoes, burnt apple purée
Smoked duck breast, carrot purée, endive, Evesham radishes, orange reduction
Scorched mackerel, heritage potatoes, pickled Secretts farm baby vegetables, rhubarb compote
Hot smoked salmon, new potatoes, baby watercress, grain mustard dressing
Cornish sea trout, charred gem, compressed cucumber, tomato fondue
Cod, samphire, Sussex chorizo & butterbean stew
Summer bean & shelled pea fricassee, toasted quinoa
Mushroom and spelt risotto, pumpkin seeds, white truffle oil
Laverstoke farm mozzarella, Isle of Wight tomatoes, lovage, shallots, sourdough
Wye Valley asparagus, broad bean and pea risotto, shaved Pecorino and black olive crumb

Sweets

Dorset blueberry Eton Mess
Piña colada panna cotta
Chocolate cake with peanut butter mousse and coco nib tuile
Lemon Posset with pistachio biscuit
Pimms poached berry jelly with orange sponge, mint mascarpone