

Spring/Summer Menu 2025

These menus can be prepared as a drop off meal for you to serve yourself or have a chef and waiting staff should you prefer to not lift a finger.



**SOMETHING
FOR SUPPER**
from the heart, made by hand

Starters

- Orange, Watercress and Mint Salad with Feta Cheese & Honeyed Almonds £13
- Little Gem Lettuce & Candied Walnut Salad with Caesar Dressing £11
- Crispy Crumbed Parmesan Courgette & Asparagus with Leaves, Lemon Vinaigrette & Anchovy Salsa Verde £15
- Roast Carrot and Whipped Feta Tart with Honey Butter and Dukkah £14
- Corn Cakes with Hot Smoked Salmon, Crème Fraiche and Keta £16
- Smoked Trout, Pearl Potato & Quails Egg Salad with Sour Cream Dressing £16
- Smoked Mackerel Pate with Pickled Fennel and Sour Dough Melba Toast £13
- Chargrilled Lemongrass Marinated Prawns with Vietnamese Slaw & Lime Chilli Dressing £16
- Prawn Cakes with Watercress and Dill Mayonnaise £15
- Crab & Watercress Salad with Broad Beans, Pea Shoots & Lemon Dressing, Sourdough Melba Toast £28
- Parma Ham, Peach and Buffalo Mozzarella Salad with Pesto & Rocket £18
- Spice Roasted Quail with Celeriac and Walnuts £18

Mains

- Ragout of Summer Vegetables with Lemon Beurre Blanc and Minted New Potatoes £18
- Aubergine and Tomato Gratin with a Saffron Ricotta Crust, Crisp Green Salad and Baby Potatoes £18
- Asian Style Fillet of Seabass with Tamari, Ginger, Garlic and Toasted Sesame Seed Oil on a bed of Stir-Fried Egg Noodles with Shitake Mushrooms and Pak Choi £28
- Fillet of Pan Fried Hake, Mussels and Saffron with Red Pepper and Black Olives £26
- Seared Fillet of Pollock on a Creamy Wild Mushroom Risotto with Buttered Tender stem Broccoli £26
- Guinea fowl Breast with Sweetcorn Puree and Buttered Wild Mushrooms, Sauté Potatoes £28
- Marinated Lemongrass Poussin Crispy Roasted with Lime, Chilli and Garlic Dressing, Vietnamese Slaw and Roasted White and Sweet Potato Wedges with Lemon £28
- Beer and Date Glazed Duck with Roasted Heritage Carrots, Parmesan Polenta & Pickled Pears £30
- Sherry Glazed Belly of Pork on Pan Fried Cavello Nero and Duchess Potatoes £26
- Roasted Loin of Pork on Braised Borlotti Beans with Candied Tomato, Green Beans £24
- Fillet of Pork wrapped in Pancetta with Butter Beans and Fennel Frond Salsa, Green Beans and Watercress Salad £28
- Rump of Lamb with Roasted Beetroot and Carrot with a Parsley, Mint and Olive Salsa £28
- Spiced Rack of Lamb with Roast Vegetables, Cous Cous and Harissa Yoghurt £35
- Loin of Lamb on a Bed of Flageolet, Anchovy, Rosemary and Confit Garlic Gratin £37
- Roasted Beef Sirloin with Cucumber Kimchi and Fresh Plums, Egg Noodles £35
- Tamari Marinated Fillet of Beef on a Swiss Chard, Courgette and Beetroot Salad with Basil Pesto £38



Puddings

Roast Apricots with Labneh and Sesame Brittle £10

Banoffee Eton Mess with Banana Choc Hazelnut Crumb and Butterscotch Sauce £11

Rhubarb and Pomegranate Millefeuille with Vanilla Pastry Cream £72 serving 8

Coffee and Chocolate Mocha Mousse £9.50

Raspberry Brownie with Roasted Raspberry Ice Cream £12

Baked Banana with Maple and Pecan and Vanilla Ice Cream £10

Grilled Peaches with Rose Scented Madeira Cake and Crème Fraiche £12

Chocolate, Orange and Coffee Stack £14

Gooseberry and Toasted Coconut Pavlova £72 serving 8

Salted Honey Tart with Raspberries and Crème Fraiche £54

Panna Cotta with Strawberry, Hibiscus and Elderflower, Shortbread Fingers £9

Baklava Ricotta Semifreddo £64 serving 8

Scorched Chocolate and Marshmallow Tart with Whisky Caramel £80 serving 8

Roast Rhubarb and Strawberries with Lemon Sorbet and Pink Peppercorn Biscuit Crumb £12

Strawberry and Cream Choux Cakes with Strawberry Sauce £10

Cheese

We can source any cheese you wish to serve on your cheeseboard through our cheesemonger. Continental or English, served with all the trimmings selected perfectly to complement your occasion. Prices start at £8.50.