



and a properties of the proper

House

Everything is brought to the table on rustic sharing boards for guests to help themselves

Wood-fired pizzas: prosciutto and wild mushroom, goat's cheese, spinach and caramelised red onion, pesto arancini, sundried tomatoes and olives, rocket, parmesan and pine nut salad

Whole lemon and rosemary chicken, skin-on fries, fine bean and asparagus salad, baby leaf salad with balsamic vinaigrette

Whole baked sea bass, crushed new potatoes and dill crème fraiche, charred baby gem, panzanella

Choose three mini puds

Crème brûlée, macerated blackberries

Lemon tart, raspberries

Chocolate and honeycomb mess

Tonka bean panna cotta, poached rhubarb

Salted caramel brownie (available GF VE)

Strawberry and mascarpone cheesecake

ON THE SIDE

Miso and honey-roasted aubergine

Buckwheat salad, lemon, torn herbs

Chilli and garlic brassicas

Heirloom tomatoes, fig leaf oil (GF VE)