

Garden Café Summer 2019 – Event 3 Course Menu

Starters:

Burrata and grilled nectarine

Cured sea trout, new potatoes and dill

Boudin noir, dandelion and radish salad

Roast tropea onions and goat's curd on toast

Steak tartare, pecorino and hazelnut

Red mullet and sauce vierge

Main Course:

Pea and ricotta gnudi

Fresh borlotti beans, tomatoes and basil

Braised squid and risotto nero

Brill, sea vegetables and butter sauce

Leg of lamb, Jersey royals, peas and mint

Chicken ballotine, wet garlic and braised courgettes

Dessert:

Baked custard and raspberries

Apricot and sherry millefeuille

Chocolate tart, sea salt and crème fraîche

Cheese plate

Price: £39 + service charge per person