

Garden Café Summer 2019 – Event 3 Course Menu 1

Starters:

Marinated rainbow chard and fresh cheese on toast

Mackerel, gooseberry and cucumber

Smoked pig's jowl, dandelion and grape mustard

Chicken and ham terrine

Main Course:

Panisse, sweet and sour peppers and cow's curd

Pollock, new potatoes and warm tartare sauce

Lamb shoulder, spiced chickpeas and salted orange yoghurt

Duck leg, braised peas and pancetta

Dessert:

Apricot and almond tart

Eton mess

Cheese plate (£4 supplement)

Price: £27 + service charge per person