8 Course Menu

SNACKS

CURED HAND DIVED SCALLOP PICKLED GREEN STRAWBERRY

AGED LAKELAND DEXTER
WHIPPED BONE MARROW, CAVIAR & OXALIS

BBQ Native Lobster
Cured Ham & Summer Peas

BEETROOTS COOKED ALL DAY IN THEIR OWN JUICE

POACHED NORTH SEA COD

A SAUCE MADE FROM NASTURTIUM & BUTTERMILK

NEW SEASON TEXEL LAMB ASPARAGUS & BABY GEM

A SELECTION OF CHEESE SUPPLIED BY THE COURTYARD DAIRY (SUPPLEMENT £15)

CUCUMBER, SWEET CHEESE & LEMON VERBENA

FIRST OF THE SEASON STRAWBERRIES
SWEET CICELY & WHITE CHOCOLATE

4 Course Menu

SNACKS

BEETROOTS COOKED ALL DAY IN THEIR OWN JUICE

POACHED NORTH SEA COD A SAUCE MADE FROM NASTURTIUM & BUTTERMILK

NEW SEASON TEXEL LAMB ASPARAGUS & BABY GEM

A SELECTION OF CHEESE SUPPLIED BY
THE COURTYARD DAIRY
(SUPPLEMENT £15)

FIRST OF THE SEASON STRAWBERRIES SWEET CICELY & WHITE CHOCOLATE