



# TASTER

## LUNCH 5 COURSE TASTER - £34

### FOCACCIA LOAF

Basil butter, black olive crumb

### CEVICHE SCALLOP

Pickled strawberries, basil oil, crispy Parma ham

### ROAST BABY BEETROOT COOKED THREE WAYS

Smoked almond, blue cheese mousse, mustard vinaigrette

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### LAMB CANNON

Wild garlic potato croquette, braised baby gem, smoked apricot puree, sun dried tomato

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### DEXTER SHORT RIB OF BEEF

Pea puree, fresh peas, broad beans, charred onions, beef fat baby turnips, potato, garlic and sun-dried tomato press

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### PAN ROASTED HAKE

Potatoes, cappers, lemon courgetti's, vanilla poached carrots, coriander sauce, salty fingers

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### STRAWBERRY MILLE-FEUILLE

Crème patisserie, brick pastry, strawberry jelly, strawberry sorbet



# TASTER

## LUNCH 5 COURSE VEGETARIAN TASTER - £30

### FOCACCIA LOAF

Basil butter, black olive crumb

### ASPARAGUS

Cherry tomato, candid hazelnut, pickled chanterelle mushroom, vinaigrette

### ROAST BABY BEETROOT COOKED THREE WAYS

Smoked almond, blue cheese mousse, mustard vinaigrette

### WILD GARLIC CROQUETTE

Braised baby gem, smoked apricot puree, pickled chanterelle mushrooms

### STRAWBERRY MILLE-FEUILLE

Crème patisserie brick pastry, strawberry jelly, strawberry sorbet

## LUNCH 5 COURSE VEGAN TASTER - £30

### FOCACCIA LOAF

Basil, black olive crumb

### ASPARAGUS

Cherry tomato, candid hazelnut, pickled chanterelle mushroom, vinaigrette

### ROAST BABY BEETROOT COOKED THREE WAYS

Smoked almond, mustard vinaigrette, nasturtium

### WILD GARLIC CROQUETTE

Smoked apricot puree, pickled mushrooms, dill

### STRAWBERRY MILLE-FEUILLE

Brick pastry, strawberry jelly, strawberry sorbet