



Summer Menu

Starter

Grilled green & white asparagus with pistachio, feta cheese, rocket, pomegranate with yuzu dressing

Roast pickled beetroot, blood orange, flax seeds, rocket and pappardelle carrot salad

Main

BBQ free range corn-fed chicken supreme, mild harrisa marinade, fresh herbs tartar, low fat yogurt, confit lemon and light smoked garlic sauce

Grilled mackerel , roast Beetroot, artichokes poivrade, braised fennel, tomato and lemon sauce

Dessert

Mille-feuille of gooseberries, goji berries and strawberry mousse

Flourless dark chocolate cake with chocolate meringue and cherry mousse