

save your bacon



Sample Menus



Canapés

BEAST & FOWL

Little Peking Duck Gems

Johnson & Swarbrick Farm, plum sauce, cucumber, scallion, gem leaf

Crackling 'N' Pearls

Crisp poulet de bressé skin, Exmoor caviar, crème fraîche

Crisp Asparagus Cannelloni (h)

Prosciutto san Daniele, Reggiano, crisp pastry wrap, aged Vin Cotto

Chicken Pie (h)

Goosnargh chicken, cépes a la crème

Hamburger (h)

Black Angus beef slider, Kraft cheese, pickle, relish, glazed bun

San Daniele

Prosciutto, spiced watermelon, sour pickled chilli, basil, Reggiano wafer

Baby Beef Wellington (h)

Aged Shorthorn beef fillet, wild mushrooms, puff pastry, truffles

Vitello Tonnato

English rose veal, Ortiz tuna mayo, super fine capers, celery cress

Spring Cottage Pie (h)

Ox cheek, Porter, Spring vegetables, wild thyme, sweet potato crust

Vol au Vent (h)

Creedy Carver maize fed chicken, porcini, Summer truffles, puff pastry

Korean Fried Chicken (h)

Gochujang, chilli oil, garlic, sesame

Old Spot Crackling

Rillettes of piggy, cornichons, Colman's English, apples, celery cress

Steak Tartare

Rare breed beef, Dijon, Lea & Perrin's, capers, gherkins, egg yolk, shallots, toast Poilane

Hoisin Duck Summer Roll

Johnson & Swarbrick, hoisin sauce, shredded vegetables, rice paper wrap

Chicken Pastilla (h)

Cumbrian Cob, saffron, cinnamon, Piedmontese pistachios, filo

BBQ Pulled Pork Croquette (h)

Slow cooked Saddleback pork shoulder, ancho chilli, cider vinegar, Lea & Perrin's



Canapés

STREAMS & SHORES

Egg n' Chips (h)

Triple cooked chips, Oscietra caviar, soured cream

Smoked Mackerel Spread

Peppered, pickled beetroot, dill & mustard, sourdough toasts

Spiced Tuna Poke

Fresh Yellowfin tuna, yuzu, wasabi, prawn cracker, toasted nori

Smoked Salmon Blinis

Lambton & Jackson's, fromage blanc, golden Keta, celery cress

Tuna Cube

Raw Yellowfin, yuzu & soy jelly, fresh wasabi, ginger pickle

Caramelised Scallop (h)

Black radish, Flying Fish roe, shiso cress

Crab Croustillant

Cornish crab, poppy seed & lemon thyme wafer, crab essence, seaweed caviar

Baja Fish Taco (h)

Day boat catch, shredded purple cabbage slaw, guacamole, chilli, chipotle mayonnaise, coriander

Warm Lobster Custard Tart (h)

Native lobster 'Americaine', Jersey cream, tarragon

Crab Scotch Egg (h)

Brixham crab, soft quail egg, panko crumb, crab mayo

Salmon Tartare

Fresh & Smoked Lambton & Jackson's, lemon zest, horseradish, fresh dill

Shrimp Cocktail

Morecambe Bay brown shrimp, sauce Marie Rose, avocado, baby gem leaf

Piquillo Peppers

Stuffed, Brixham crab brandade, capers, lemon, parsley, crab aioli

Bacalao Brandade (h)

Taco tostados, salsa verde

Roast Tobermory Scallop (h)

Crisp Jamon Pata Negra, blood orange Hollandaise, toasted crumbled roe



Canapés

LAND OF PLENTY

Wrapped English Asparagus (h)

Wye Valley asparagus, Crema di Pecorino, bric pastry, summer truffles

Burrata di Puglia

Crostini, artichoke hearts, Datterini tomatoes, basil cress, Nocellara tapenade

Spring Peas in a Pod

Spiced Ricotta di Bufala, Spring truffles

Grilled Zucchini

Crema di Pecorino, micro basil, crostini

Cheltenham Beetroot Crisps

Homemade, creamed Ragstone goat's cheese, black charcoal salt

'Egg on Toast'

Quail egg, black truffles, Poilane melba wafer

Imam Bayildi

Turkish, spice aubergines, allspice, coriander, mint labneh, poppadum

Blue Corn Squash Tacos

Spaghetti squash, black beans, barrel aged feta, lime, coriander

Bocconcini (h)

Mozzeralla di Buffala fritto, Amalfi lemon, oregano, panko crumbs

'Monte Enebro' Goat's Cheese

Sourdough tostados, lemon thyme, orange blossom honey, pimento dulce

Stack

Salted watermelon, barrel aged feta, Tashkin mint, lemon zest

Sourdough Club

Innes Farm goat's curd, truffled honey, rocket

Moutabal

Charcoal smoked aubergines, sesame, sea salt crackers, pomegranate

Quinoa Falafel (h)

Organic chickpeas, quinoa, tahini dip

Aubergine Caponata

San Marzano fonduta, goat's curd, pine nuts, Nocellara olives, lemon, celery spear



Canapés

SUGAR & SPICE

Raspberry Eclair

Whipped Jersey raspberry cream, Amedei salted white chocolate, raspberry crunch

Tarte Tatin (h)

Caramelised Granny Smith apples, vanilla, Calvados, flaky pastry

Blueberry Pie

Vanilla cream, Crème de Mure

Petit Pot au Chocolat

Amedei chocolate, Tarroco orange, Cointreau, orange Madeleines

Cannoli

Ricotta, Limoncello, Piedmontese pistachios

Vegan Fudge

Coconut oil, raspberries, almonds, maple syrup, cocoa

Raspberry Mille Feuille

Rough puff pastry, vanilla crème pâtissière, white chocolate fondant, dried raspberries

Banoffee Pie

Butterscotch bananas, Amedei chocolate, mascarpone

Strawberry Shortcake

Philadelphia, Gariguette strawberries, strawberry sauce, vanilla, orange, lemon & black pepper

Blueberry Polenta Cake

Vanilla, lemon zest, cinnamon

Truffles

Amedei chocolate, Jersey cream, honeycomb, cocoa

Coffee Toffee

Amedei chocolate, molasses, hazelnuts, sea salt

Spring Collection Macarons

Rose petal, pistachio, vanilla, Amalfi lemon curd, strawberries & cream, cucumber & mint, hot cross bun, Pimm's



Bowl Food

BEAST & FOWL

'Saltmarsh' Lamb Shoulder (h)

Confit, Jersey Pearls, Spring peas, Jamon Iberico, Jerez, meat juices, mint

Salad 'Pata Negra'

Jamon Iberico, sea salted watermelon, barrel aged feta, roast Padron peppers

24 Hour 'Short Ribs' Stew (h)

Shorthorn, dashi, enoki mushrooms, daikon, choy, pickled ginger, Dancing Bonito

Pork Cheek & Chorizo Meatballs (h)

Golden potato hash, parmesan fonduta, smoked Pimenton, chopped guindillas

Lamb 'Pot au Feu' (h)

Confit, Spring lamb, baby turnips, peas, leeks, broad beans, lemon thyme

Tataki Bone Daddy (h)

Aged Belted Galloway, crisp kale, chilli salt, yuzu & miso dressing

Confit Duck Salad

Tardivo, rocket, dandelion, fennel, pomegranate, toasted hazelnuts, pickled cherries, pickling liquor, walnut oil

Lamb Harira (h)

Green Saffron spices, rose harissa, coco beans, onion squash, Tashkin mint

Moroccan Chicken Meatballs (h)

Rose harissa, tabbouleh, mint, preserved lemon, pomegranate molasses

Polpette (h)

Ground shorthorn beef meatballs, San Marzano sugo, chilli, Reggiano Parmigiano

Passé Crassane Pear

Smoked Buffalo mozzarella, Prosciutto di San Daniele, barrel aged balsamic, pea cress

Chicken Tagine (h)

Maize fed, sumac, Medjool dates, bulgur wheat, pomegranate, pine nuts

Kofte (h)

Ground Saltmarsh lamb, cumin, cinnamon, cauliflower tabbouleh, green chilli, coriander

Sesame Chicken Salad

Maize fed, cucumber noodles, romaine, pak choy, orange blossom honey, red chilli



Bowl Food

STREAMS & SHORES

Ahi Poke

Yellowfin tuna, pineapple red chilli salsa, edamame, pickled ginger, toasted nori, toasted sesame, spring onions, rice

Miso Black Cod (h)

Coconut sushi, black sesame, ginger pickle, seaweed flakes

Yellowfin Tuna Tataki

Oshitashi of greens, infused soy, black sesame, pickled ginger, Colman's English mustard

Lobster Chopped Salad

Native, sugar snaps, radish, Datterini tomatoes, soft hen's egg, lobster pressé vinaigrette

Chargrilled Tiger Prawns (h)

Sweet cucumber pickle, bean shoots, black bean dressing

Saltimbocca (h)

Wrapped monkfish tail, Prosciutto San Daniele, Castelluccio lentils, Salmoriglio

Lobster Cocktail

Native, mayonnaise 'Americaine', mustard cress, Poilane sourdough wafers

Scattered Crab Sushi

Handpicked Brixham crab, Japanese cucumber, pickled seaweed, yuzu, mirin, sushi rice, toasted nori

Thai Red Coconut Curry (h)

Tiger prawns, lemongrass, galangal, Kaffir lime, coconut rice

Ceviche

Organic salmon, lime, green chilli, watermelon, salsa, coriander cress

Som Tum

Dried shrimp, green papaya, nam pla, palm sugar, lime juice, cherry tomatoes, peanuts

Tortellini 'Aglio e Olio' (h)

Cornish crab, parsley, Amalfi lemon, red chilli, extra virgin olive oil, mullet bottarga

Salmon Poke

Yuzu mango salsa, edamame, Eaten Alive's kimchi, pickled ginger, black sesame, seaweed, crisp shallots, rice



Bowl Food

LAND OF PLENTY

Courgetti Ribbons

Almond pesto, garlic, first press olive oil, Reggiano Parmigiano, basil cress

Burrata di Bufala

Castelluccio lentils, celery, thyme, mostarda di frutta, First Press olive oil

East India Squash Curry (h)

Minced ginger, tamarind, garlic, watermelon, mango blossom, cardamom, lotus root crisps

Candy Beetroot

Roasted, Merlot vinegar, sea salt, sunflower seeds, Persillade

Spring Ribollita (h)

Cannellini beans, flat leaf parsley, Swiss chard, black palm cabbage, cooking liquor

Miso Sugar Snaps

Chinese leaves, radishes, honey, sesame

Feta Fattoush

Cherry vine tomatoes, cos, sumac, mint, pomegranate mollasses, olive oil, flatbread crisps, barrel aged feta

Halloumi Salad (h)

Chargrilled, papaya, avocado, watercress, pine nuts

Risotto 'Primavera' (h)

Saffron, Vialone Nano rice, Spring vegetables, wild garlic, crema di Pecorino

Sweet Potato Quinoa Falafel (h)

Rose harissa, shaved red onion, sour pickled chillies, lemon, tahini dressing

Vietnamese Tofu Slaw

Carrots, mung bean sprouts, baby spinach, kale, edamame beans, stir fried spicy tofu, crisp shallots, peanuts, lime & sriracha dressing

Dahl (h)

Orange lentils, onion bhajee, lotus root, spinach, coriander, cucumber raita

Gnocchi (h)

San Marzano tomato broth, basil, Reggiano Parmigiano

Freekeh Royale

Figs, apricots, saffron, parsley, mint, coriander, pomegranate mollasses



Bowl Food

SUGAR & SPICE

White Chocolate Pudding

Vanilla, smashed blackberries

Strawberry Cheesecake

Philadelphia cream cheese, spiced strawberry compote, blossom honey snaps

Sticky Hygge Cake (h)

Amedei chocolate, whipped cream

Yoghurt Gelato

Strawberries, raspberries, blueberries, mint

Tiramisu

Espresso, Amedei chocolate, Marsala, mascarpone

Pot au Chocolat

Taroco orange, Cointreau, pine nut shortcake

Rhubarb & Custard Crumble (h)

Spiced poached Yorkshire rhubarb, rich custard, crumble crust

Mini Mess

Scarlet berries, meringues, Ivy Farm unpasteurized cream

Posset

Lemon curd, scarlet berries, Moscato d'Asti, vanilla seeds

Healthy Banoffee Pie

Medjool dates, almonds, bananas, agave

Granola Flapjacks

Orange & lemon curd, crème fraîche, caramelised orange

Cherry Pistachio Bakewell

Butter pastry, fresh cherries, pistachio frangipane, natural yoghurt



Feasting

Saint Helier Salad (h)

New season Jersey Royals, Wye Valley asparagus, wild garlic, crispy capers, soft boiled Burford Brown egg, blood orange vinaigrette

Kosheri

Basmati rice, green lentils, vermicelli, cumin, cinnamon, nutmeg, chilli, melted onions

Roast Potato Salad

Duke of York potatoes, chopped fine herbs, lemon zest, smashed rock salt, olive oil

Green Couscous

Fine bulgur wheat, chopped rocket, tarragon, parsley, coriander, mint, onion fritter, pistachio

Tarocco Orange & Ricotta Salad

Red endive, orange blossom, toasted pine nuts, radicchio, pomegranate, citrus vinaigrette

Roast Heirloom Squash

Soused shallot, sumac, chickpeas, North African spiced olive oil, parsley, sea salt

Feta Fattoush

Vine tomatoes, Cos, sumac, mint olive oil, flatbread crisps

Fish Pie (h)

Crab, prawns, haddock, smoked salmon, potato crust

Salsa Verde Cod (h)

Cornish cod, roasted cheeks, puy lentils, salsa verde

Dry Aged Rump (h)

Coarse salt, black pepper, Cabernet Sauvignon vinegar, chopped garden herbs, fresh horseradish

Confit Pheasant Salad

Tardivo, rocket, dandelion, fennel, pomegranate, pickled cherries, toasted hazelnuts, pickling liquor, walnut oil

Cassoulet (h)

Confit duck, salt pork, chorizo, butterbeans, meat juices, buttered crumbs

Red Lentil Dahl (h)

Onion bhajee, lotus root, spinach, cucumber & coriander raita



Dining

BEAST & FOWL

STARTERS

Partridge Pot au Feu

Confit red leg, Guanciale pig's cheek bacon, Hispi cabbage, Chantenay carrots

Warm Salad

Duck livers, bacon, dandelion, apples, Jerez Sherry vinegar, meat juices

Potted Hough

White Park shin beef, cornichons, potato bread

Rillettes

Kilner jar potted 'Old Spot' pork, cornichons, onion marmalade, toast

Venison Carpaccio

Cured Denham Estate, Agen prunes, walnuts, dandelion, Earl Grey vinaigrette

Hot Beef Tea

Roast marrow bone, thyme

MAINS

Black Face Lamb

Scottish, confit potato, smashed Jerusalem artichoke, Hispi cabbage, meat juices, wild thyme

Goosnargh Chicken

Potato confit, peas, Ventrèche, Vin Jaune, meat juices, Périgueux truffles

Confit Pork Belly

Middle White pig, organic milled soft polenta, Reggiano, apple & pear mostarda

Tournedos Rossini

White Park beef rump, shaved truffle, Hassleback's, Périgourdine sauce

Label Anglaise Chicken

Butter poached, heritage potato confit, morels, Hispi cabbage, aged Madeira

Risotto Parmigiana

6 hour veal ragu, oregano & lemon gremolata, Reggiano cracknel



Dining

STREAMS & SHORES

STARTERS

Lobster Gazpacho

Native, piquillo peppers, smoked pimento, lobster juices, Arbequina olive oil

Spider Crab Bisque

Star anise, saffron, spider crab dumplings, rose harissa, rouille

Crab on Toast

Cornish, sourdough toast, land cress, lemon, Courchamps dressing

Exmoor Caviar

Potato pancakes, soured cream, cucumber pickle, chives

Pâté

Cornish smoked mackerel, Cheltenham beetroot, horseradish, soldiers

Tobermory Scallops

Hand dived, black pudding, pea cress, candy tomatoes, black pepper vinaigrette

MAINS

Roast Brill Troncon

Jannssen's Temptation, Ortiz anchovies, melted onions, caviar drizzle

North Atlantic Fish Stew

Saffron, Glasshouse tomatoes, lemon balm

Hake

Cornish, roasted, butterbeans, lobster gravy, lemon thyme

Wild Sea Bass

Line caught, pan fried, salsify, surf clam vinaigrette

Salt 'n' Pepper Ling

Roasted, sprouting broccoli, spider crab hollandaise

Cornish Cod

Steamed, sea asparagus, trompettes de la mort, sea urchin butter

Gurnard Fillet

Pin oat crusted, sea kale, Seville orange, dandelion, parsley



Dining

LAND OF PLENTY

STARTERS

Cèpes & Potato Broth

Wiltshire truffle, first press Selvapiana olive oil

Vine Tomato Pressé

Clear broth, San Marzano tomatoes, Merlot vinegar, baby basil, Planeta olive oil

Chopped Salad

Cos hearts, breakfast radish, sugar snaps, Datterini, vinaigrette Muscatel

Aubergine Caponata

Sweet & sour, celery, capers, vine tomatoes, basil, goat's curd, pane carasau

Tart

Innes Farm goat's curd galette, butternut squash, green salad 'vinaigrette'

Field Mushrooms

Roasted, crumbled Ragstone goat's cheese, thyme, Panko crumbs

MAINS

Squash Caponata

Roast butternut, pine nuts, baby spinach, vincotto, pecorino, purple sage

Risotto

Parmigiana, Carnaroli rice, wild mushrooms, lemon, garlic, parsley

Risotto Di Fossa

Roasted cèpes, dandelion, Perigueux truffles, Pecorino di Fossa, acidulated butter

Beets & Curd

Roast rainbow beets, Shady Farm maple glaze, Innes goat's curd, wild rocket

Aubergine Imam Bayildi

Turkish, spiced aubergines, all spice, coriander, mint labneh

Ravioli

Butternut squash, smoked Ricotta di Bufala, purple sage, drawn butter, lemon thyme



Dining

SUGAR & SPICE

Bakewell Tart

Raspberries, almond, raspberries, Devonshire clotted cream

Sundae

Rhubarb & custard, vanilla, fromage blanc, honey snaps

Pot au Chocolat

Amedei, Tarroco orange, crème fraîche, shortbread

Crumble Tart

Granny Smith apples, Cressan Pear, blackcurrants, clotted cream

Brûlée

Champagne rhubarb & rich vanilla custard, burnt cane sugar

Époisse

Ripe pear, walnut toast, quince royal jelly

Sticky Toffee Pudding

Sharrow Bay, molten butterscotch, vanilla ice cream

Profiteroles

Custard crème, Amedei chocolate sauce

Posset

Lemon curd, scarlet berries, Moscato d'Asti, vanilla seeds

Baked New York Cheesecake

Molten blueberries