

## kathy's birthday celebration

|                         |                                                                                                                                               |
|-------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------|
| <u>canape selection</u> | cornish king scallop / apple / daikon<br>marinated aubergine / zhoug / coconut flatbread / pomegranate<br>quail scotch egg / watercress puree |
| <u>from the sea 1.1</u> | lobster thermidor tartlet / summer pea                                                                                                        |
| <u>from the sea 1.2</u> | lobster tortelli / norfolk samphire                                                                                                           |
| <u>from the land</u>    | 'chicken & feed' / poussin kiev / corn four ways / garlic compound butter sauce / sussex asparagus / truffle                                  |
| <u>to cleanse</u>       | granita / compressed pineapple / lime / habanero / mint / popping candy                                                                       |
| <u>to finish</u>        | apple tart tatin / pistachio, almond & yuzu ice cream                                                                                         |
| <u>to really finish</u> | basil pannacotta / pannacotta gel / macerated strawberry / salawak black pepper crumb                                                         |
| <u>petit fours</u>      | pate de fruits                                                                                                                                |



by Andy Berke

If you have a food allergy, intolerance or sensitivity, please speak to the chef or server regarding the ingredients so we can assist you to the best of our abilities. A food allergen sheet will be provided. The menu is subject to the availability of produce. If components are unavailable or of unsatisfactory quality it will be substituted with an appropriate alternative. We only use organic produce that is considered biodynamic or sustainable. We support artisanal suppliers across the world. All produce is prepared and stored in a Covid safe environment. Prices are excluding service charge. Prices quoted are subject to fluctuations, this particularly the case for seafood, fine produce & fine wine.

pescatarian friendly

- canape selection    cornish king scallop / apple /  
marinated aubergine / zhoug / coconut flatbread / pomegranate  
crab beignet / watercress puree
- from the sea 1.1    lobster thermidor tartlet / summer pea
- from the sea 1.2    lobster tortelli / norfolk samphire
- from the sea 1.3    loin of icelandic cod / chervil crumb / corn four ways / garlic compound butter sauce / sussex asparagus / truffle
- to cleanse    granita / compressed pineapple / lime / habanero / mint / popping candy
- to finish    apple tart tatin / pistachio, almond & yuzu ice cream
- to really finish    basil pannacotta / pannacotta gel / macerated strawberry / salawak black pepper crumb



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