



## Tasting Menu

Selection of chef's canapes for the table

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**Tomatoes and Stracciatella**, wild rocket, walnut and green chili pesto,  
pickled pink shallots (V)

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**Gabriel Machin Smoked Salmon**, Sorrel mayonnaise, pickled fennel,  
wakame flakes

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**New season lamb rump**, caramelised Tropea onion petals, roast baby leeks,  
watercress emulsion, salsa verde

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**Mr Hobbs gin and tonic sorbet**

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**Lemon and raspberry tart**, almond crumble, mascarpone, micro mint

## Vegetarian option

Selection of chefs canapes for the table

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**Heritage tomatoes**, wild rocket, smoked almond and green chili pesto,  
pickled pink shallots (V)

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**Charred baby heritage courgettes**, Sorrel mayonnaise, pickled fennel,  
wakame flakes

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**Bix cheese stuffed roast Tropea onion**, truffle carpaccio, roast baby leeks,  
watercress emulsion

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**Mr Hobbs gin and tonic sorbet**

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**Lemon and raspberry tart**, almond crumble, mascarpone, micro mint

Please let staff know of any dietary requirements at the time of booking