

Feasting Menu

2 courses | 105 per person

TO START

Puff Bread, hummus, dukkah, extra virgin olive oil,
bittersweet paprika

Baked Saganaki, Greek Keflograviera cheese, honey, chilli

Line caught market fish crudo, pink grapefruit, buttermilk,
chilli, nasturtium

Curious Croppers heirloom tomato salad, Clevedon buffalo mozzarella,
Spanish red onion, basil

Prosciutto San Daniele, pickles

YOUR BIG STUFF

Fusilli, milk braised pork & veal bolognese, Parmigiano

Slow cooked lamb shoulder, roast garlic, anchovy, Moroccan olives

Spatchcock chicken, harissa, cavolo nero,

Petite green leaves, witlof, baby gem, chervil, hummus

Duck Fat potatoes, garlic, rosemary

Feasting Menu

3 courses | 120 per person

TO START

Puff Bread, hummus, dukkah, extra virgin olive oil, bittersweet paprika

Baked Saganaki, Greek Keflograviera cheese, honey, chilli

Line caught market fish crudo, pink grapefruit, buttermilk, chilli, nasturtium

Curious Croppers heirloom tomato salad, Clevedon buffalo mozzarella, Spanish red onion, basil

Prosciutto San Daniele, pickles

YOUR BIG STUFF

Fusilli, milk braised pork & veal bolognese, Parmigiano

Slow cooked lamb shoulder, roast garlic, anchovy, Moroccan olives

Spatchcock chicken, harissa, cavolo nero,

Petite green leaves, witlof, baby gem, chervil, hummus

Duck Fat potatoes, garlic, rosemary

TO FINISH

Burnt basque cheesecake, orange marmalade, chocolate sorbet

Apple tarte, vanilla bean ice cream