

# Seasonal feasting menu

£80 per person



## ON ARRIVAL

Bread and whipped butter (v)

Hot bean devilled eggs (v)

Jalapeño popper gilda (+4 ea)

## STARTERS *served to share*

Delica pumpkin with sesame mole, salsa macha and ricotta salata (v)

Ridge cucumber ajo blanco with almond and preserved lemon (vg)  
with hand-picked Devon crab (+8)

## MAINS; *please choose one main to be served for the whole table*

Smoked free range chicken (gf)

or Whole fish with achiote "pibil" butter sauce (gf)

or 40 day aged rib eye with three pepper butter (gf)

## SIDES; *please choose two sides to be served for the whole table*

French fries (vg)

Flourish Farm salad (vg)

Braised greens (v)

## SWEET; *please choose a dessert to be individually served for the whole table*

Seasonal fruit choux bun (v)

Piña colada sorbet with black lime (vg)



*Our kitchen works seasonally and often directly with small scale farmers and producers.  
Some dishes may be adjusted according to availability, advance notification will be given where possible.*