

# Seasonal feasting menu

£80 per person

## ON ARRIVAL

Bread and whipped butter (v)

Hot bean devilled eggs (v)

Jalapeño popper gilda (£3.75 ea)

## STARTERS *served to share*

Asparagus with Creole gribiche and horseradish (v)

Endive with hazelnut mole, blood orange and benne seed (vg)

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

Smoked free range chicken (gf)

or Whole fish with achioté “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)

Tlaxcala beans (vg) /

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

Alphonso mango, sesame and vanilla 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.*

*We require 48 hour advance notice of dietaries and allergies in order to prepare alternative dishes.*

