

# Seasonal feasting menu



## ON ARRIVAL

Bread and whipped butter (v)

Hot bean devilled eggs (v)

Plate of Pickles (vg/gf)

## STARTERS *(for the table to share)*

Mixed beets with yoghurt, white cabbage and achiote vinaigrette (v)

Todoli citrus, walnut and radicchio ranch salad (vg/gf)

## MAINS *(served individually)*

Chalk stream trout 'Almondine' (gf)

Pork chop with apple butter, bourbon and grumolo

Pencil cob grits with wild mushrooms, hazelnuts and madeira (v/gf)

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

French fries (vg)

Dressed greens (vg/gf)

Boiled pink fir potatoes (v/gf)

Honey-buttered cornbread (v)

## SWEET *(served individually)*

Coffee mascarpone and chocolate choux bun (v)

Vanilla cheesecake with Spanish passion fruit

Todoli citrus sorbet with hibiscus granita (vg)

*70 Per Person*

*Our kitchen works seasonally and often directly with small scale farmers and producers. Some dishes may therefore be adjusted according to availability. A discretionary service charge of 15% will be added to your final bill.*

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