

Autumn 2017

Small plates, bowls and buns

Small plates

Cauliflower, pine nuts and truffle
Roasted baby root vegetables with goats curd and pumpkin seeds

Pan fried mackerel fillet with beetroot and horseradish cream
Fennel, orange and crab salad

Ham hock, new potato and soft boiled quails egg with mustard
Seared duck breast, plum sauce and salsify

Bowls

Spelt risotto with Delica pumpkin, sage and brown butter
Creamy leek, wild mushroom and celeriac pie

Salt cod, artichoke, chickpea and harissa mayonnaise
Miso and honey marinated salmon with sesame and ginger soba noodles

Slow roast lamb shoulder with saffron rice and pomegranate
Guinea fowl braised with Madeira and bacon, with potato puree

Buns

Sutton Hoo chicken, aioli and little gem
Charred courgette, kale pesto and goats curd
Poached lobster in brioche



Sartirana & Lee