

BOWL FOOD

HOT

Sussex chicken Kiev, spinach and wild garlic ketchup, potato foam

Cockles and mussels spring cassoulet, tomato and herbs

Korean fried cauliflower, crunchy Asian cabbage slaw (ve)

Chalk Stream trout, grilled sweet corn and roasted peppers (v)

Gnocchi, caponata, English feta and toasted pine nuts (ve)

Fish and chips, confit potato and tartare sauce, minted peas

Lamb biryani, traditionally slow-cooked lamb with aromatic rice and lemongrass meat balls

Spiced quail, tandoori spiced quail on a toasted naan with cucumber salad

COLD

St Ewe's devilled egg, Lake District cured ham, pickled mustard seeds

Seared Cornish scallop, asparagus and samphire

Courgette carpaccio, basil pesto, lemon (ve)

Nutbourne heritage tomatoes panzanella salad (v)

Devon mackerel rilette, fennel and capers salad, sourdough crisp

Lemon and black pepper salmon gravadlax, sweet mustard mayonnaise, lemon gel, crispy caper powder and rye toast

Heritage tomatoes, buffalo mozzarella, avocado and aged balsamic (v)

DESSERTS

Vanilla and cardamom rice pudding, Yorkshire rhubarb compote

Summer pudding, Chantilly cream

Strawberries & cream, tonka panna cotta, strawberry jelly, black pepper tuille

Searcys chocolate mousse brittle, chocolate mousse Searcys logo, frozen and sprayed gold

Peach Melba, Island chocolate, raspberry and sea salt fudge

Green tea cream, green tea meringues, salted peanut brittle, raspberries with lime leaf syrup

(v) Vegetarian (ve) Vegan

Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a team member. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.

