



Summer Tasting Menu 75pp

Masala Bun with Sundried Tomato Butter

Cumin Papad Canapes with Indian Kachumber and chilli Mayo

Heirloom Tomatoes, Shaved Fennel salad, Spiced tomato and Coriander Gel

Hand Dived Orkney Scallop, Basil Puree, Homegrown Apple Fondant

Grilled Wye Valley Asparagus, Curried Sabayon, Poached Egg, Toasted Hazelnut

Fennel and Green Apple Sorbet

Fig Leaf Wrapped Masala Sole, Tempered Potato, Caramelized Fig and Olive Salad

OR

Guinea Fowl, Wild Mushroom Fricassee, Cumin Chutney Potatoes

English Lavender Panna Cotta, Crushed Blueberry Coulis, Lemon Puffed Crisp