

# Menu

10 June 2023

Sharing platters of:

Homemade focaccia, marinated olives & hummus

Smoked mackerel rilette with pickled cucumber

Charcuterie with crispy pickles & remoulade

Marinated chargrilled vegetables

Burrata with Isle of Wight tomatoes, basil & capers

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Pan fried fillet of hake, crushed new potatoes, salsa verde,  
wilted greens

Or

Slow roast tomato, chard & Tunworth cheese tart, new  
potatoes, pickles, garden salad

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Selection of homemade desserts

Tea & coffee

Maudie & Robin  
Torhill Farm  
10 June 2023