Menu

10 June 2023

Sharing platters of:

Homemade focaccia, marinated olives & hummus

Smoked mackerel rillette with pickled cucumber

Charcuterie with crispy pickles & remoulade

Marinated chargrilled vegetables

Burrata with Isle of Wight tomatoes, basil & capers

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

Selection of homemade desserts

Tea & coffee