

Menu

Starter

Marinated Heritage Tomatoes
& House Burrata
with roast tomato, sweet pepper puree &
basil crumb
(V, GF, Vegan cheese available)

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Main

Slow-cooked BBQ Lamb Shoulder
or Mediterranean Tart (Vegan)

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Sides

Potato Rosti (Vegan, GF)
Charred tenderstem broccoli
with crispy shallots (Vegan, GF)
Charred squash, basil pesto
& goats cheese (V, GF)
Charred & pickled beetroot salad,
whipped goats cheese, peas shoots &
watercress (V, GF)

Sauce: Smoked Aubergine & Confit
Garlic Puree (V, GF)

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Pudding

Red velvet Wedding cake
& homemade brownies
(GF & Vegan brownies available)

JACK & EMILY

29.06.2024