

# 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