

# DINNER MENU

### STARTER SHARING BOARDS

Foccacia from Masa Bakery, sea salt and English Rapeseed oil

Whipped Rosemary whitebean dip

Dried English tomatoes, marinated in extra virgin olive oil

### MAIN

House porchetta, chilli, sage and garlic stuffing with a fennel, red wine sauce

O r

Whole grilled hispi cabbage, apple vinaigrette and romesco sauce

## SIDES FOR THE TABLE

Roast new potatoes with garden pesto and parmesan

Wild English leaf sald, smoked rapeseed dressing, dill and shallots

Whole roasted cauliflower with caper dressing and parsley

### TO END

A selection of cheeses, served with crackers and chutney