



DINNER MENU

STARTER SHARING BOARDS

Focaccia 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

Or

Whole grilled hispi cabbage, apple vinaigrette and
romesco sauce

SIDES FOR THE TABLE

Roast new potatoes with garden pesto and parmesan

Wild English leaf salad, 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

K A T E A N D J O S H

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