



**3- course Private Dining - Summer Menu**  
available from 21 June – 20 September

**£50ph**

Home made sourdough with whipped butter & Fleur de sel (Vg option)  
*Cereals, milk*

**Starters**

Caipirinha cured fillet of red mullet, shaved fennel, chilli & coriander  
*Fish*

Heritage tomato carpaccio, basil jelly, shallot & rocket salad (Vg)  
*[none]*

**Mains**

Sous vide guinea fowl, muscat poached baby vegetables, roast chicken emulsion  
*Milk, SO<sub>2</sub>*

Summer truffle risotto, broad beans, peas & asparagus, potato crisps (Vg)  
*[none]*

**Desserts**

Baked honey & lime figs, yoghurt parfait, pine nut brittle (V) (Vg option)  
*Egg, milk, nuts*

**Petit fours**

*Jan Huckstep*

PRIVATE CHEF