

May June

July August

a La Carte

May June

2 Courses - £30 3 Courses - £39

4 Courses - £48

5 Courses - £57

£9 per course there after

Starters

Panzanella

Crab Tart (£7 Supplement)

Heritage Tomato, Soused Onion, Bread

Avocado, Cucumber

Porchetta

Grilled Plums

Pickled Peach, Watercress, Chilli Oil

Roquefort, Honey, Pepper, Cibatta

Smoked Haddock Scotch Egg

Pea Puree, Pickled Raisin, Puffed Curried Rice

Main Course

Minute Steak

Duck Agnolotti

Salsa Verde, Chips

Peas a la Francois, Bacon

Salmon

Stinging Nettle Risotto

Ratatouille, Pesto

Onion Bhaji

Braxted Broccoli

Desserts

Chocolate and Raspberry Torte

Mascarpone Sorbet

Apple Mille-Feuille

Cinnamon, Toffee

Lemon 4 Ways

Limoncello Sorbet, Lemon and Thyme Posset, Lemon Merinque Pie, Lemon Drizzle Cake

Piña Colada Parfait

Pineapple Foam, Rum Pineapple

Cheese

£12 Per Person

With our policy of sourcing the best ingredients to our menu, we have teamed up with the award winning Cheeseplate, Buntingford to provide our cheeses. Based in Hertfordshire, run by a Father and Daughter team, Toby & Hope personally select our monthly cheese board, reflecting the best English and continental cheese around. We hope you enjoy their choices.

July August

2 Courses - £30

3 Courses - £39

4 Courses - £48

5 Courses - £57

£9 per course there after

Starters

Grape Gazpacho

Aperol Cured Salmon

Almonds, Radish, Apple

Fennel, Orange, Crème Fraiche

Beef Carpaccio

Grilled Watermelon

Green Beans, Pickled Tomatoes, Hazelnuts

Feta, Tabbouleh

Ham Hock Arancini

Pea Velouté, Truffle Oil

Main Course

Sausage and Nduja Ragu

Jerk Chicken

Fennel, Pappadelle

Leek Risotto, Crème Fraiche

Sea Bass

Courgette Risotto

Almond, Garlic, Tomato, Mussel

Ricotta Stuffed Flower

Tolleshunt Major Mushrooms

Gnocchi, Gorgonzola

Desserts

Raspberry and Cinnamon 'Feast'

Chocolate, Hazelnuts

Pistachio Panna Cotta

Yogurt Marshmallows, Pomegranate

Custard Tart

Rhubarb Sorbet

Apple Galette

Vanilla Ice Cream Almonds (Please Allow 15 Minutes)

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