

food

food is an important part of a balanced party

canapés

cold

cucumber gazpacho with Nordic herbs, rye crunch and green oil **4.20 each**

pâté of shiitake mushrooms, locally grown camelina seeds and walnuts on sourdough crostini with grilled pepper, apple balsamic reduction and parsley

rilette of Cornish smoked herring, summer beet chutney and pickled radish on sourdough crostini **4.80 each**

chicken from Fosse Meadow Farm and mushroom pickle in a curry 'coronation' dressing with crispy bacon on sourdough crostini

North Atlantic prawns and pickled cauliflower in a dill dressing with avocado and gem lettuce on rye crostini

warm

British organic lentil and seasonal veg bhaji with raita yoghurt dip (v) **4.20 each**

fried spinach balls made with Somerset goat cheese and Essex organic barley with orange and tahini dip (v)

mini taco with Sussex slow-braised pulled pork with wild herbs, rhubarb, pickled fennel relish and malted crispy onions **5.00**

sweet

yoghurt and mascarpone, seasonal berry compote, puffed barley, honey and sea salt **4.20 each**

raw bites of cacao, British organic flower honey, dried fruit and nuts (v)

rhubarb and polenta cake with crème fraîche

finger food

falafel made with Essex-grown red fox carlin peas and camelina seeds, pan-roasted summer cabbages, pickled carrot slaw, herb dressing with organic yoghurt from Yeo Valley (v) **5.50 each**

rosemary and lemon-infused grilled proper healthy chicken, slow-roasted tomato and wild garlic salsa with radicchio and rocket leaves

herb-roasted portobello mushroom, red cabbage pickled in apple balsamic and cold pressed rapeseed oil from Duchess Farm, grilled peppers with rocket and walnut pesto (vg)

spice-roasted cauliflower and aubergine, toasted seeds and nuts, leaves and sprouted pulses with tomato relish and minty yoghurt (vg)

bowl food

all plant-based with the option of adding well sourced meat, fish and dairy

cold

pan-roasted sweetheart cabbage with seaweed "bacon", mix of locally grown quinoa, hazelnuts, spring onions, fried corn and green peas, mixed leaves and herbs, fava bean purée, red onion relish and sprouts **8.40 each**

Chantenay carrots slowly roasted with wild mugwort flower, puffed organic barley, rocket, radicchio, raw carrot and orange slaw, red carlin pea and camelina seed hummus, medlar chutney, black sesame, parsley and chervil

spice-roasted cauliflower, mix of locally grown pulses with coriander and miso dressing, baby leaves, summer root veg stir-fry with a green curry coconut and local fava bean purée, mango relish, toasted sesame and peanuts

fried aubergine and courgettes, mushroom caviar, emmer (ancient grain) with walnuts, herbs and a special cold risotto dressing, mixed leaves with parsley and basil, roasted broccoli and slow-roasted tomatoes with fava bean hummus

roasted red onion, fennel and mixed peppers, smokey quinoa and nuts in chipotle dressing, slow-roasted tomato, day-old sourdough bread and avocado salsa with green pea and mint puree, sprouts and toasted seeds

tasty add-ons *ask about good pairing recommendations*

meat

rosemary and lemon-infused grilled chicken **3.00 each**

Swedish meatballs (x2)

curried goat meat balls (x2)

fish

herb-cured white fish from MSC certified fisheries **3.50**

dairy

feta cheese made with milk from outdoor-reared grass-fed sheep milk **1.80**

organic Greek-style yoghurt from Hurdlebrook Farm, Somerset **1.20**

hot

Indian dahl-style local fava beans and split peas, spice-roasted aubergine and cauliflower, slaw of summer cabbages, nuts and coriander with lime pickle and medlar chutney **8.40 each**

locally grown marrowfat and split peas in green curry, sweet potato roasted with peanut butter and lime zest, root veg stir-fry, mango relish, herbs, leaves and sprouts

black carlin and green peas casserole with seasonal leafy greens and seaweed, pan-roasted sweetheart cabbage, with wild garlic kimchi, rhubarb relish and roasted hazelnuts

spelt noodles fried in a tamarind and barley miso sauce with seasonal veggies, shiitake mushroom pickle, sprouted pulses, toasted nuts and seeds

veggie lasagne with layers of leafy greens, courgette, lentil and mushroom bolognese, oat milk polenta bechamel sauce with a side of rocket leaves, pickled shallots and apple balsamic reduction

tasty add-ons *ask about good pairing recommendations*

meat

slow-braised pulled pork with crispy crackling from Plantation Pigs, Sussex **3.80**

fish

day-boat white fish poached in herbs and citrus **4.00**

dairy

organic Greek-style yoghurt from Hurdlebrook Farm, Somerset **1.20**

