

Poolside Dinner

SMALL DISHES

Canon of Herdwick lamb, lamb shoulder croquette, Romanesco, charred Roscoff onion sauce

Brixham lobster claw, saffron aioli, Isle of Wight tomatoes, pickled cucumber, tarragon

Salmon mi cuit, horseradish crème fraîche, grilled asparagus, fried capers

Burrata, char-grilled radicchio, orange, hazelnut dukkah, fig leaf oil (V)

Watermelon & avocado ceviche with jalapeños and mint (Ve)

MAIN DISHES

Somerset fillet mignon & Dorset lobster tail, charred shallot, Café de Paris butter

Kamado-grilled 50-day aged Belted Galloway ribeye, Tokyo turnip, chimichurri

Cornish Red chicken, blackened lemon, Goan spiced butter

Roasted turbot, Champagne beurre blanc, Oscietra caviar, mussels, sea herbs

Handmade summer garden pea & spinach ravioli with courgette & lemon purée, saffron butter, pea shoots, crispy sage (Ve)

King oyster mushrooms, Jerusalem artichoke purée, lemon-almond ricotta, truffle, hazelnut (Ve)

SIDE DISHES

Buttered Jersey Royals, chives (Ve)

Crispy potato pavé with rosemary salt, saffron aioli (V)

Courgette ribbon, summer radish, sugar snap pea, heritage carrot and broad bean warm salad (Ve)

Green salad with soft summer herbs, pickled red onion, smashed cucumber, house lemon dressing (Ve)

Baby heritage beets, Somerset honey, white balsamic, thyme (V)

Isle of Wight garlic, lemon and chilli sautéed tender-stem broccoli (Ve)