



## SPRING/SUMMER MENU 2020

### STARTERS

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Pea, mint and spring onion soup with Old Winchester cheese palmier

Crab salad with pickled cucumber, crisp apple, lemon crème fraiche and soft herbs

Grilled asparagus with roasted garlic and white bean hummus, spring onion and hazelnut pesto

Ham hock rillettes, spiced apple purée, caper popcorn and toasted sourdough

### MAIN COURSES

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Lamb rump, pea and feta crushed potato, grilled courgette and pan jus

Pan fried sea bass, heritage tomato and braised fennel, salsa verde

Corn fed chicken, parmesan polenta, aubergine caponata and crispy olives

New potato galette with rosemary ash goats cheese, pea and watercress fritter,  
thyme and lemon dressing

### TO FINISH

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Apple and elderflower custard tart with West Dean honey tuile

Lemon and coconut panna cotta with blueberry compote and butter biscuit crumble

Warm chocolate cherry brownie, pistachio brittle and vanilla ice cream

Summer berry pudding with clotted cream and homemade shortbread