



## Summer Supper Club Menu June – July - August

### Starter

Burnt tomato tapenade, whipped smoked roe, roasted chicken butter  
*shellfish, milk, sulphites, milk, egg, mustard, gluten*

Ember roasted carrot, sesame burnt butter, harissa chickpeas  
*sesame*

Massaman smoked short rib  
*soya, nuts sesame*

Smoked maple bacon chop, fermented vegetables  
*sulphites, mustard, celery*

Tiger prawns, XO sauce  
*shellfish, dairy, sulphites*

Barbecued mackerel, focaccia, white onion, golden raisins, pine kernels  
*fish, sulphite, mustard, milk, egg, gluten*

### Main

Ember roasted globe aubergine, red miso, crispy onion, feta, cashew nuts  
*sesame, milk, gluten, nuts*

Wood fired plaice, roasted brown shrimp relish  
*fish, shellfish*

Barnsley chop, mint chimichurri  
*sulphites*

Hanger steak, beef fat hollandaise, horseradish  
*egg, sulphites, mustard, milk*

### For the table

Roasted jersey royals, confit garlic, dulce butter  
*milk, shellfish*

BBQ courgettes, lemon, chilli, garlic

Spicy corn ribs, chipotle mayonnaise  
*milk, egg, mustard*

Nutbourne nursery tomatoes, burrata, lime & jalapeno  
*gluten, sulphites*

Charred gem, ranch dressing, crispy onions  
*milk, egg, gluten, sulphites*

### Pudding

Salted peanut chocolate tart, crème fraiche  
*gluten, egg, dairy, soy*

Coal roasted pineapple, banana & rum caramel, coconut ice cream  
*sulphites, egg, milk,*