



SUMMER DINING MENU

3 courses and a cocktail 39

Lunch: Friday - Saturday 12pm - 2.30pm | Sunday 12pm - 3pm

Dinner: Monday - Friday 5pm - 6:45pm then 9pm - 10pm | Sunday 5pm - 9pm (all evening)

COCKTAIL

Villa Ascenti perfect serve

Selection of bread rolls from Paul Rhodes, Netherend farm butter (v) 4

STARTERS

Truffle burrata, basil gel, charred peaches, basil seed tomato consommé, house sourdough focaccia (v) (GLUTEN [wheat], MILK)

King oyster mushroom 'scallop', asparagus spears, pea gel, baby plum tomatoes, extra virgin rapeseed oil, sea aster (ve)

Cured lamb, goats cheese and rosemary panna cotta, pea cress and herb salad, olive crumb, black quinoa (CELERY, EGGS, GLUTEN [wheat], MILK)

MAINS

Artichoke barigoule, smoked aubergine, green olive tapenade, tomato fondue, courgette steak (ve)

Steamed salmon, black olive crust, crisp salmon skin, howzat squash, summer herb risotto, spinach and wakame (MILK, FISH, CELERY, SULPHITES, GLUTEN [wheat], EGG)

Duck breast, crisp confit fritter, spiced dates, pistachio crumb, charred baby turnips, cep puree (MILK, GLUTEN [wheat], EGG, NUT [pistachio])

DESSERTS

Vegan cheesecake, blueberry and apricots (GLUTEN [wheat], SOYA)

Raspberry and tonka parfait, basil sorbet (MILK, EGGS)

"Pimm's 'o' clock"

English strawberries, Pimm's jelly, lemonade sorbet, shortbread (MILK, GLUTEN [wheat], SULPHITES)

SIDES Each 6

Chips, truffle mayonnaise (EGG) Kale, honey, mustard, quinoa, pomegranite (MUSTARD) Heritage tomato salad, marinated bocconcini (MILK) Roast new potato, rosemary salt, smoked paprika
Tenderstem broccoli, kasha



(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that nuts are used in our kitchen. All prices include V.A.T. A discretionary service charge of 13.5% will be added to your bill.