



SHARING BOARD STARTER

A GENEROUS SPREAD OF CURED MEATS, HANDMADE PATES, CREAMY MOZZARELLA WITH HERITAGE TOMATOES, MARINATED OLIVES, SEASONAL ANTIPASTI, HOUSE CHUTNEYS, AND CRUSTY ARTISANAL BREAD — ALL SERVED ON RUSTIC SHARING BOARDS TO BRING GUESTS TOGETHER FROM THE FIRST BITE.



MAINS (CHOOSE 2)

ROAST VENISON HAUNCH WITH WILD GARLIC SALSA VERDE

TENDER, SLOW-ROASTED VENISON SERVED PINK WITH A PUNCHY SEASONAL SALSA VERDE MADE FROM FORAGED WILD GARLIC AND HERBS.

CHARRED CAULIFLOWER STEAKS WITH WILD GARLIC & HAZELNUT OIL

THICK-CUT CHARRED CAULIFLOWER STEAKS, DRESSED WITH A NUTTY WILD GARLIC AND HAZELNUT OIL.

CHARRED CHICKEN THIGHS WITH HARISSA & PRESERVED LEMON

CHICKEN THIGHS MARINATED IN HARISSA AND PRESERVED LEMON, GRILLED FOR A SMOKY, SPICED FINISH

WHOLE ROASTED MARKET FISH WITH FENNEL, SORREL & LEMON BUTTER (SUP)

FRESH WHOLE FISH ROASTED WITH FENNEL AND HERBS, FINISHED WITH A ZESTY SORREL AND LEMON BUTTER.

BAVETTE WITH MISO—MIRIN GLAZE & TOASTED SESAME (SUP)

FLAME-GRILLED BAVETTE STEAK MARINATED IN MISO, MIRIN, AND SOY, SERVED MEDIUM-RARE AND FINISHED WITH TOASTED SESAME AND SPRING ONION.



SIDES (CHOOSE 3)

CHARRED HISPI CABBAGE WITH WILD GARLIC YOGURT & SUNFLOWER SEEDS
GRILLED HISPI WEDGES WITH WILD GARLIC YOGURT, TOASTED SUNFLOWER SEEDS, AND LEMON ZEST.

GIANT COUSCOUS WITH ROASTED SQUASH & POMEGRANATE MOLASSES
TOASTED COUSCOUS WITH ROASTED SQUASH, RED ONION, RADISH, HERBS, AND POMEGRANATE MOLASSES.

LENTILS WITH ROASTED CARROT & PICKLED RED ONION
PUY LENTILS TOSSED WITH CUMIN-ROASTED CARROTS, PICKLED ONIONS, CORIANDER, AND LEMON OIL.

CHICORY, BLOOD ORANGE & RICOTTA
BITTER CHICORY WITH BLOOD ORANGE, SHAVED FENNEL, AND CRUMBLED RICOTTA

POTATO SALAD WITH DILL, CAPERS & MUSTARD DRESSING
WARM NEW POTATOES WITH DILL, BABY CAPERS, WHOLEGRAIN MUSTARD AND OLIVE OIL.

TRUFFLE & PARMESAN POTATO WEDGES
CRISPY ROASTED POTATO WEDGES TOSSED WITH TRUFFLE OIL, PARMESAN AND CRACKED PEPPER.



DESSERTS (CHOOSE 1)

SICILIAN LEMON TART

SHARP, SILKY LEMON CURD IN A CRISP PASTRY SHELL

BLUEBERRY & GINGER FRANGIPANE TART

BUTTERY ALMOND FRANGIPANE BAKED WITH BLUEBERRIES AND STEM GINGER

TRIPLE CHOCOLATE BROWNIE WITH MISO FUDGE GLAZE

RICH, GOOEY BROWNIE TOPPED WITH UMAMI-SWEET MISO FUDGE

ALL SERVED WITH POURING CREAM AND SEASONAL FRUIT.