

GARDEN LATES

With Horrell & Horrell

18 June
£65 per person

On the Menu

A nibble to start

Our favourite seeded crackers with a homegrown pea dip

Then from the fires

British White beef from the estate, cooked over fire - some rare, some slow

Served with our pickled cucumbers, chilli jam and herb butter

The very best from the glass house - heritage tomatoes, peppers and basil

Leaves from your garden, with flowers from our garden

Jersey Royals from the fires with homegrown garlic and rosemary,
and Dorset sea salt

Something sweet

A Swedish favourite of ours - Midsummer cake with summer berries,
fig leaf cream, and garden mint