

## Cheftasting menu July

Glass of champagne on arrival

### Amuse bouche

Maldon oyster, bloody Mary sauce, tabasco vodka jelly, celery leaf's

### Gazpacho

Tomato gazpacho served with olive oil, home baked rosemary & sea salt focaccia bread

### Scallop carpaccio

Scallop, jalapeno, blood orange, radish, mint, olive oil

### Rabbit

Thai rabbit bon bon, coconut yoghurt, mango, coriander, chilli & crispy garlic chilli oil

### Wild Sea bass

Pan seared sea bass, Baba ghanoush, stuffed courgette flower, monk beard, sesame tuile with a honey & lemon emulsion

### Ex dairy cow

Beef served with a smoked chimichurri sauce & sea salt

### Summer Pimm's

Pimm's Jelly, heritage strawberry, cucumber, mint, orange & shaved ice

### Lemon tart

Lemon tart, meringue, raspberries & lemon thyme