LIVE KITCHEN RESCUE

DAN BURRELL & STEVEN SNOWDON

PRIVATE DINING

Modern British

The best British cooking starts with produce you can trace back to the field, the boat or the farm. This is a menu of familiar flavours handled with real care. Nothing hidden, nothing overcomplicated, just very good ingredients cooked properly.

LATE SUMMER INTO AUTUMN (AUGUST TO OCTOBER)

ON THE TABLE

Treacle Soda Bread

warm from the oven, salted cultured butter

STARTER

Isle of Wight Tomatoes & Cornish Crab

white crab, brown crab butter on toasted sourdough, ripe heritage tomatoes, lovage

MAIN

Middle White Pork

roast loin and crisp belly, hispi cabbage, cider and wholegrain mustard sauce, crackling

DESSERT

Raspberries & Kentish Cobnuts

brown butter cobnut cake, English raspberries, clotted cream ice cream

CHEESE *optional*

British Cheeses

a small selection at its best, oatcakes, homemade chutney

All menus can be tailored to dietary requirements and allergies. Please let us know when booking.