LIVE KITCHEN RESCUE

DAN BURRELL & STEVEN SNOWDON

PRIVATE DINING

Signature Fine Dining

This is the menu we would cook if you asked us what we are about. Four plates built around the best of the British spring, cooked with restaurant precision and served at your table, in your home, at your pace.

SPRING (APRIL TO JUNE)

TO BEGIN

Smoked Eel & Jersey Royal

warm Jersey Royal potato, smoked eel, crème fraîche, chive

STARTER

Wye Valley Asparagus

slow-cooked hen's egg, brown butter hollandaise, wild garlic, toasted sourdough crumb

MAIN

Spring Lamb

roasted rump and crisp braised shoulder, peas, broad beans and baby gem, lamb sauce with fresh mint

DESSERT

Rhubarb & Custard

vanilla custard tart, poached rhubarb, rhubarb sorbet, ginger crumb

PETIT FOURS *optional*

With Coffee

warm brown butter madeleines, salted caramel chocolates, rhubarb fruit jellies

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