

# IDALIA

SIGNATURE MENU £75 PER PERSON

## STARTERS

Nettle, spinach & wild garlic soup (v)

Korean fried Gochujang chicken thigh, Siracha mayonnaise, spring onion & sesame

Burrata, lovage pesto, broad beans, basil & pine nut (v)

## MAIN COURSES

Wild Salmon, saffron, pale ale, bacon, lettuce & peas

Sussex chicken breast, potato purée, sprouting broccoli & red vein sorrel cress

Miso-glazed hispi cabbage, hazelnut granola, cauliflower puree, mustard frills (v)

## DESSERTS

Classic Tiramisu

Rum Baba

Eton Mess

Please notify our team of any allergies or dietary requirements. While we take care to avoid cross-contamination, we cannot guarantee that dishes are completely allergen-free.

# IDALIA

CHEF'S MENU £95 PER PERSON

## STARTERS

Classic steak tartare, hens egg, milled oat toast

Crab salad, mango, chilli, ginger, coriander & shaved coconut

Wye Valley asparagus, poached hens egg, hollandaise (v)

## MAIN COURSES

Herdwick lamb rump, courgette flower, ricotta, pine nuts & lamb jus

Miso crusted black cod, bok choy, chilli & spring onion

Spring risotto, broad bean, courgette, spring peas, truffle & heritage radishes

## DESSERTS

Apple Crumble

Classic Tiramisu

Pistachio Cheesecake

Cheese Board (3 cheeses), grapes, membrillo, crackers (supplement £15pp)

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