



### **Forever picking**

Snacks inspired by the seasons. This stems from my recollection of being in the garden with my mother and picking anything that was edible.

### **The rule of three**

The number 3 is a mystical & spiritual number featured in many guises & Folklores. 3 wishes, 3 lives, 3 guesses, 3 little pigs, 3 bears, 3 Billy goats gruff. Therefore 3 snacks will always be better than 2.

### **Full of beans**

*(beans, peach, almond)*

My mother used to say that I was always full of beans. An energetic and lively child, it goes without saying that nothing has changed! This dish is packed with an array of seasonal beans providing bags of energy.

*2022 Les 13 Lunes, Abymes, Savoie, France*

### **Making & breaking**

The comfort and satisfaction I get from making and eating bread stems from a long journey with many memories along the way. To me, it means comfort, satisfaction, sharing, connection, love and of course the joy you receive from the actual eating of bread.

### **Ultimate weaponry**

*(lobster, tomato, gooseberry)*

Whilst researching for my Fish cookbook, I learnt that in 1931 the largest lobster to be caught in UK waters off the coast of Cornwall in Fowey, weighed a huge 9.3 kg! The Lobster is a natural-born killer with very powerful claws; one for crushing, the other for cutting. Strong flavoursome ingredients with countless possibilities.

*2022 Quibia, Anima Negra, Mallorca, Spain*

Our dishes are cooked fresh to order, in an environment where nuts and shellfish are present.

If you have any allergen queries, please speak to one of the staff.

A discretionary service charge of 15% will be added to your final bill.



### **Perfect partners**

*(Jersey Royals, broccoli, camelina)*

A fond memory of freshly-dug baby potatoes comes from my mother's vegetable garden, the fresh, creamy, earthy taste is unforgettable. Jersey Royals are one of the island's gastronomic delights, and it is the only British vegetable to have the coveted Protected Designation of Origin (PDO) status.

*2023 Colombar, Carinus Family Vineyard, South Africa*

### **Don't get in a pickle**

*(apple, turbot, Kohlrabi)*

Preserving & pickling minimises waste, and we always look at how we can incorporate these items into the menu, as it can elevate the flavour and taste of our menu. Last season's crab apple juice is used for the most buttery sauce, along with some preserved herb stems.

*2021 Le Mie Origini, Alessandro Viola, Sicily, Italy*

### **Tastes like chicken**

*(chicken, aubergine, daterini tomato)*

A phrase we've all heard far too many times when someone tastes something unusual! In this instance, we really do hope it tastes like chicken. We slow age our Sladedown Farm chickens to create a tender, more succulent meat.

*2022 Sebestyen Kadarka, Szekszárd, Hungary*

### **Wait and see**

Many of you will remember your mother's voice when asking "what's for dessert?" All I will say is that it is a sweet, seasonal delight!

### **Pick 'n' eat**

*(strawberry, sticky rice, Thai basil)*

As a child, I remember the first taste of summer with beautiful, sweet strawberries laid out in long rows ready to be picked, filling your basket as much as you like, or in my case, my mouth! Sweet summer memories of family outings are forever embedded, and we hope this dish leaves you with your own memory, with an Asian twist.

*2022 Contero, Brachetto d'Acqui, Piedmont, Italy*

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