



Sample Spring Menu

Grace & Savour Dinner

(1) A broth of ex dairy beef bones, fermented beef and mustard with a sherry glazed bread. (2) A tart made from Jerusalem artichokes from Royal Oak Organics filled with bay leaf miso and Bramley apple. (3) Organic alliums with pickled apple and black garlic in a crisp made from our sourdough. (4) Herbaceous organic potato and cod with crown dill pickle preserved from last year and crispy cod skin. (5) Organically grown asparagus from the Spilman family with wild garlic and a pork fat butter sauce. (6) Morels from Hertfordshire with Lavington lamb, broad bean tops from our garden and a sauce based on lamb and buttermilk. (7) Seeded sourdough bread made by Adam, our in-house baker. Our bread is served with a butter infused with the same grain the bread is made with and a butter dip seasoned with fava bean miso and garden herbs. (8) Scallops hand dived by Joe in the Hebrides with smoked organic salsify and a broth of roasted chicken, magnolia and rhubarb juice. (9) Cornish line caught cod with caramelised onions from Bagthorpe Farm, pickled herb stems and a mussel and oyster cream sauce. (10) Ex dairy beef from the Gower Peninsula with wild and garden grown mustards and a sauce based on roasted ex dairy beef bones. (11) Organic gooseberries from Billy with organic crème fraiche, rhubarb root oil and magnolia. (12) A mille feuille of quince from Billy with wild Scottish chequers, coffee shoyu caramel and woodruff ice cream. (13) A wafer filled with a parfait made of last years blackcurrants and blackcurrant wood.



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Grace & Savour Essence Menu

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/ˈɡreɪs/ verb: **grace**

Unexpected generosity.

More than enough.

"Graced with nature's abundance"

/ˈseɪvə/ verb: **savour**

Unhurried appreciation.

Lingering delight.

"I want to savour every moment"