



**Sample
Spring Menu**

Grace & Savour Lunch

(1) A broth of ex dairy beef bones, fermented beef and mustard with a sherry glazed bread. (2) Organic alliums with pickled apple and black garlic in a crisp made from our sourdough. (3) Morels from Hertfordshire with Lavington lamb, broad bean tops from our garden and a sauce based on lamb and buttermilk. (4) 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. (5) Scallops hand dived by Joe in the Hebrides with smoked organic salsify and a broth of roasted chicken, magnolia and rhubarb juice. (6) Ex dairy beef from the Gower Peninsula with wild and garden grown mustards and a sauce based on roasted ex dairy beef bones. (7) Organic gooseberries from Billy with organic crème fraiche and magnolia. (8) A mille feuille of quince from Billy with wild Scottish chequers, coffee shoyu caramel and woodruff ice cream.



*/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"