

HEARTH SUPPERS

WITH CAFÉ CECILIA

ON THE TABLE

EMBER ROASTED SCALLOP WITH JERUSALEM ARTICHOKE AND CHILLI

TO START

WOOD FIRED FLATBREAD WITH SMOKED MACKEREL PÂTÉ AND PICKLED CUCUMBER

CAVATELLI WITH RABBIT AND GUANCIALE

WOOD ROASTED SQUASH WITH COW'S CURD AND BLACK OLIVE

TO FOLLOW

GRILLED HECKFIELD BEEF SIRLOIN WITH GREEN PEPPERCORN SAUCE

WOOD ROASTED POMME ANNA

SALAD OF FARM LEAVES

FARM GREENS

TO FINISH

BAY LEAF POSSET WITH WOOD ROASTED RHUBARB AND LEMON SHORTBREAD