

starters

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CHICKEN SATAY BITES
CORNISH CRAB TOSTADA
SMOKED TROUT LATKES
SEARED AHI TUNA TATAKI
BACON WRAPPED DATES
STUFFED MUSHROOMS (V or VG)
CONFIT LEEK CROSTINI (VG)

peanut. birds eye chili. coriander.
charred corn. mexican salsa verde.
bibury trout. potato fritter. dill aioli.
ponzu. sesame. coriander.
blue stilton. hot honey.
parmesan. spinach. artichoke.
goat's cheese. chives.

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sides

CRUDITÉ PLATTER + DIP DUO
CITRUS CAPRESE SALAD (VG)
GREEN GODDESS SALAD (V)

two seasonal dips to accompany.
balsamic glaze. basil. mozzarella.
baby gem. tons of herbs. dukkah.

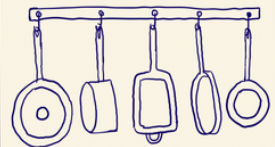
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mains

CRYING TIGER RIBEYE STEAK
"nam jim jaew" sauce. cucumber. sticky rice.
COCONUT POACHED FISH
seasonal vegetables. crispy onions. 3 grains.
SLOW BRAISED LAMB SHOULDER
charred tomato. giant couscous. zhoug.
MISO GLAZED AUBERGINE (V)
spring onion. sesame. shoyu. soba noodles.
CHARRED CABBAGE STEAK (VG)
pomodoro sauce. mozzarella. basil.

TIDE TABLE



Private Chef Services

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desserts

KEY LIME TRANCHE (VG)
biscuit base. 3 creams. demerara. lime juice.
CHEESE & FRUIT PLATTER (VG)
2 varieties of british cheese. grapes. savoury biscuits.
CITRUS POSSET (V or VG)
seasonal fruit. crumble topping. edible flower.
DARK CHOCOLATE MOUSSE (V or VG)
70% cocoa. candied stem ginger.

(V) = VEGAN | (VG) = VEGETARIAN