

# STRATI

Some dishes may change according to seasonality and availability.

## GOUGÈRE

Parmesan gougère, spring onion purée, coriander oil



## SCALLOP

Hand-dived scallop, 'nduja, white asparagus, paprika



## COURGETTE

Barbecued courgette, bergamot espuma, tarragon oil, coastal herbs and cucumber



## LAMB

Sussex lamb, charred broccoli, lamb ragu, potato mousseline and herb purée



## TART

Chamomile custard tart, home-grown rhubarb, almond, crème fraiche ice cream.



£180 per person

We can accommodate allergies and dietary requirements where possible; however, due to the nature of our business, we can't guarantee every request. For more information, please use our Contact Us page or email [info@strati.uk](mailto:info@strati.uk)