

# CLOTH

## Sample Feasting Menu 45pp (lunch only)

Raw Vegetables with almond and truffle  
Fried panisse with ricotta and herbs

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Mozzarella with Courgette, Aubergine, Raisins  
Dorset Crab, White Cabbage, Salsa Verde

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Roast Orkney Scallop and Vin Jaune Sauce  
+ *£15 supplement*

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Roast Guinea Fowl, Tropea Onion and Romesco  
Chips and Espelette Pepper  
British leaves and mustard

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A selection of British cheeses, homemade crackers, accoutrement  
+ *£15 supplement*

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Kentish Strawberry with Chamomile and Elderflower

Dietary alternatives available

# CLOTH

## Sample Feasting Menu 65pp (lunch & dinner)

Raw Vegetables with Almond and Truffle

Fried Panisse with Ricotta and Herbs

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Charentais Melon, Olive oil, Coppa

Chicken Liver & Foie Gras Parfait with Kumquat Jam

Cured Monkfish with Peas, Horseradish and Buttermilk

Roast Orkney Scallop and Vin Jaune Sauce

+ *£15 supplement*

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Cornish Pork Belly with a Vignerole of Rainbow Chard, Artichokes and

Lettuce, Creamed Potato and Salsa Verde

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A selection of British cheeses, homemade crackers, accompaniment

+ *£15 supplement*

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Dark Chocolate, PX Caramel, Olive Oil

Dietary alternatives available

Please let us know if you have any dietary requirements or allergies.  
An optional 13.5% service charge will be added to your bill.