



THE COWSHED

BY HOMEWOOD

A glass of Champagne Taittinger on arrival

SHARING STARTER

Sourdough & focaccia, butter, oils & hummus

No-Dig Garden tomato & burrata

Haloumi & chorizo parrilla

Maple-glazed Loch Duart salmon

Ham hock terrine & Worcestershire ketchup

No-Dig Garden leaves, sweet potato, pearl barley, lentil, sour cream

THE MAIN EVENT

Walter Rose chicken salad, smoked bacon, avocado, pickled red cabbage,
toasted seeds, lemon & thyme dressing

Rump of Cypriot lamb
feta, beans, oregano, rosemary & onion gravy

Provençal beef blade
sun-blushed tomato, garden peas

Courgette branzino
tomato, pea & broad bean risotto

Butterflied Cornish sea bass
olive tapenade, lemon, olive oil

Served with sharing bowls of No-Dig Garden vegetables & minted Charlotte potatoes

TO FINISH

Eton mess, honeycomb, passion fruit & mango

Classic trifle, custard & cream, raspberry sponge

Somerset cheeseboard sauce, fudge crackers, apple & pear chutney

£80 PER PERSON