

## SUMMER PARTY MENU

3 COURSES £34 *per person*

### STARTERS

Soup of the season *ve*

Woodland-reared Blythburgh ham hock terrine

Fruit chutney • sourdough

Thyme-roasted beetroot *v*

Goat's curd • Lovage pesto • pumpkin seeds

MSC Cornish sardines salsa verde

### MAINS *Side orders are available to order separately*

Organic Devon mutton salad North African rub • goat's curd • mixed leaves

Chalk Stream trout English pak choi • chargrilled peppers

Cauliflower steak pickled cauliflower • toasted cumin • pumpkin seeds *ve*

MSC Cape Hake puttanesca black olives • capers • cherry tomatoes

Spiced *lamb-style* mince flatbread *ve*

Cottage cheese (*ve*) • sweet & sour onions • garden herbs

Organic sirloin & chips *10oz (£8 supplement)*

Served with Café de Paris butter *Soil Association Approved • native breed • pasture fed*

### PUDDINGS

Dark chocolate mousse 70% dark chocolate • chocolate crumble *v*

Pineapple carpaccio toasted coconut • lemongrass • ginger *ve*

English strawberry cheesecake *v*

Baron Bigod cheese Garibaldi biscuit

*Stunning Brie-style cheese made by Jonny Crickmore  
from his own herd of Montbeliarde cows in Suffolk*

#### RESTAURANTS

Cathedral Walk  
ST. ALBANS

Merchant's House  
HERTFORD

Off Market Place  
HITCHIN

#### RESTAURANTS WITH GARDENS

On The Green  
HARPENDEN

The Five Bells  
BERKHAMSTED

On The Hill  
HIGHGATE

Market Place  
WOBBURN