

T H E **H** Y D E

SUMMER MENU

STARTERS

Queen scallops fennel, radish, green chilli	£15.50
Rabbit terrine mange tout, kohlrabi, pickled shallots	£16.00
Green gazpacho almond flakes, leaks, sweet peppers	£12.00

MAINS

Barley stuffed quail pomme parisian, turnips, spinach	£25.00
Seared bream smashed jersey royals, cockles, green peppercorns	£24.50
Pan fried polenta baby courgette, sour crisp, broccoli puree	£20.00
Lamb rump harissa potatoes, pickled walnuts, salsify	£29.50

DESSERTS

Mirabel plum panna cotta jasmine tea sorbet, almond sponge	£13.00
Cherry and chocolate delice black pepper glass, ricotta, cherry and crème de cassis ice-cream	£14.00
British and French cheese board selection of cheeses, green tomato chutney, nut toasts	£16.00

Please inform us if you have any food allergies or intolerance. A discretionary service charge of 12.5% will be applicable.