



SPRING

Chalk stream trout ceviche, lime, coriander, chilli
Salt baked beetroot, labneh, lemon thyme pangratto
Buttermilk partridge, chipotle mayo

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Charred asparagus, hawthorn, broad bean, buratta, anchovy, mint

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Wood roast confit lamb shoulder, wild garlic salsa verde
Hedgerow greens, feta, lemon

Ember baked potatoes, nettle, burnt scallion butter

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Gorse, primrose and rhubarb foragers mess





SUMMER

White crab on toast, pickled sea purselane

Parmesan custard tart, confit tomato, pesto Trapanese

Spiced venison scotch quails egg, curry sauce

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Torched day-boat mackerel, seaweed mayo, cured tomato,
rock samphire

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Charcoal grilled 40 day dry aged beef chops, rosemary, garlic

Borlotti bean, spelt, burnt tomato and rock samphire salad

Wilted sea beet, balsamic, pecorino

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Sea buckthorn curd, Cheddar strawberries, meadowsweet ice cream





WINTER

Salt cod beignet, smoked tomato reduction

Oxtail croquette, gremolata

Butter braised burnt carrot, parsley yoghurt

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Moroccan spiced charcoal grilled monkfish, smoked hummus,
pomegranate dressing, zaatar

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Apple brined wood roast chicken, smoked apple mayo

Truffled celeriac gratin, chicken fat crumb

Hasselback potatoes, winter greens, seaweed butter

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Treacle tart, whisky ice cream, caramelised walnut crumb





PENNARD HILL
KITCHEN



AUTUMN

Pheasant goujon, truffle, parmesan

Crispy hake, lemon caper mayo

Roe deer bombette Pugliese

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Cedar planked duck, slow roast beet, pumpkin seed crumb, autumn
raspberry and elderflower dressing

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Tuscan style wood roast porchetta, smoked quince aioli

Fennel, apple, watercress, hazelnut dressing

Ember roast squash, toasted barley, wild sorrel

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Mascarpone mousse, heather honey, charred oats, wild blackberries
and pear, pine nuts

