



## SUMMER DINING MENU

3 courses and a cocktail 39

### COCKTAIL

Villa Ascenti perfect serve

Selection of bread rolls from Paul Rhodes, Netherend farm butter (v) 4

### STARTERS

Truffle burrata, basil gel, charred peaches, basil seed tomato consommé, house sourdough focaccia (v)

King oyster mushroom 'scallop', asparagus spears, pea gel, baby plum tomatoes, extra virgin rapeseed oil, sea aster (ve)

Cured lamb, goats cheese and rosemary panna cotta, pea cress and herb salad, olive crumb, black quinoa

### MAINS

Artichoke barigoule, smoked aubergine, green olive tapenade, tomato fondue, courgette steak (ve)

Steamed salmon, black olive crust, crisp salmon skin, howzat squash, summer herb risotto, spinach and wakame

Duck breast, crisp confit fritter, spiced dates, pistachio crumb, charred baby turnips, cep puree

### DESSERTS

Vegan cheesecake, blueberry and apricots

Raspberry and tonka parfait, basil sorbet

"Pimm's 'o' clock"

English strawberries, Pimm's jelly, lemonade sorbet, shortbread

### SIDES Each 6

Chips, truffle mayonnaise    Kale, honey, mustard, quinoa, pomegranite    Heritage tomato salad,  
marinated bocconcini    Roast new potato, rosemary salt, smoked paprika    Tenderstem broccoli,  
kasha

