

TIM ALLEN'S

Flitch
of
Bacon

- INN -

Starters

Flitch of bacon

Our bacon glazed in maple, creamed cauliflower, sautéed Orkney scallop, compressed apple

Summer salad

Vegetables prepared several ways, whipped curd, honey reduction, young shoots

Quail

Roasted breast & leg, smoked sausage, English peas, spring beetroot, roast foie gras

Duck egg

Smoked eel, baby leeks, crème fraîche, fresh chives, Avruga caviar

Cornish mackerel

Gooseberry & frozen dill buttermilk, Granny Smith, pickled mustard seeds

Mains

Great Garnetts' pork tenderloin

Barbecued hispi, hay carrot purée, crispy black pudding, pickled mustard seeds

Cornish plaice

Lightly steamed, seaweed dashi, yuzu, brown shrimps, Avruga caviar, seashore herbs

Romney Marsh lamb

Loin of lamb, glazed shoulder, garden courgette purée, Provençal flavours, jus of olives

Veal rump

Liquid Parmesan agnolotti pasta, English asparagus, gherkins, veal Madeira sauce

Handmade agnolotti

English onion honey, Parmesan air, crispy kale

TIM ALLEN'S

Fritch
of
Bacon

- INN -

Dessert

Lime & maple cheesecake

Pineapple roasted in muscovado sugar & spices, pecan nut & lime curd ice cream

Apple

Pink Lady apple, sourdough ice cream, maple vinegar, lemon sorrel

Breton shortbread

Red summer berries, caramelised white chocolate sorbet

Selection of 3 cheeses (£3 supplement or £10 as an extra course)

Tipsy Billy, Cerney Ash, Turnworth, Fourme au Maury, Duddleswell, Golden Cross, Morbier

£49 for 3 Courses

10% discretionary service charge added to all restaurant bills.

Some of our food contains allergens; please speak to a member of staff for more information.

All prices are inclusive of 20% VAT.