

BEAGLE

RAW BEETROOT, WHIPPED GOATS CURD & CANDIED CASHEWS

WOOD FIRED SQUID, ROMESCO SAUCE & GREMOLATA



ROAST LEMON CHICKEN, PARMESAN POLENTA & SALSA VERDE

BURNT HERITAGE CARROTS

SPRING GREENS & MUSTARD



BUTTERMILK & WHITE CHOCOLATE PANNACOTA & SUMMER FRUIT

£32.50/PP

BEAGLE

CRISPY PORK CHEEK, PICKLED SUMMER VEGETABLES, APPLE & BLACK GARLIC PUREE

BLACKENED SEA BREAM, WHIPPED CAULIFLOWER & BABY CRESS



WOOD FIRED NEW SEASON LAMB RIBS, SKORDALIA & FREKEH YOGHURT

WHOLE OVEN BAKED SEA BASS, BURNT FENNEL, TOMATOES & CONFIT GARLIC

BURNT HERITAGE CARROTS

TENDERSTEM BROCCOLI, ANCHOVY & CHILLI

DUCK FAT CHIPS



GOOSEBERRY POSSET & SHORTBREAD

CHOCOLATE MOUSSE, SALTED CARAMEL & OLIVE OIL CRACKER

£40.00/PP

BEAGLE

DUCK LIVER PARFAIT, MORELLO CHERRY JAM & TOASTED BRIOCHE
SCALLOP CEVICHE & MELON SALSA



CONFIT SALMON, CRUSHED TARRAGON NEW POTATOES & SMOKED ROE BEURRE BLANC

MANGALITZA TOMAHAWK PORK CHOP & CHORIZO JAM
OPTION FOR NON-PORK EATERS: (RIB OF BEEF, HABANERO MUSTARD & BURNT ONIONS)

BURNT HERITAGE CARROTS
TENDERSTEM BROCCOLI, ANCHOVY & CHILLI
POMME ANNA & LEEK MAYONNAISE



CHOCOLATE MOUSSE, SALTED CARAMEL & OLIVE OIL CRACKER
APRICOT & ALMOND BAVOIS

£50.00/PP