

***Vegetables – some delicious samples of what we whip up for the Spring and Summer – subject to our growers and their beautiful weekly pick lists of vegetables and what is sprouting out of the ground.***

***Start as you mean to go on:***

Spring bruschetta, whipped ricotta and goat's curd, lemon zest, peas, broad beans, asparagus, mozzarella


Summer bruschetta, charred homemade focaccia, confit tomatoes, tomato salsa, burrata

Halloumi, spiced potatoes, chickpeas, coriander, wood fired red pepper

Beetroot and courgette falafel, tzatziki, pickled carrot, sesame

Roasted squash, labneh, pomegranate, caramelised sunflower seeds

Whole roasted beetroot, whipped goats curd, walnut crumble, pea shoots



Courgette and lemon arancini, wood fired red pepper, tomato and parsley salsa

Broad beans, peas, lemon, burrata bruschetta, lemon and basil dressing

Scotched egg, beetroot and chickpea, celeriac and apple remoulade

Pea and Feta croquette, pea puree, grated courgette, lemon, pea shoots


Courgette and sweetcorn fritters, halloumi, wood fired red pepper salsa

Spring vegetable tart, polenta crust, peas, leeks, whipped ricotta and goats curd

### ***Main courses***

Roasted cauliflower steak, whipped smoky aubergine, (vegan) or with feta, black olive and tomato Salsa Verde

Roasted aubergine, herb crust, spiced carrot puree, pomegranate, feta



Roasted summer squash and burnt leek  
pithivier, wild mushroom velouté or rich tomato  
and aubergine caponata

Spring vegetable tart, polenta crust, peas, leeks,  
whipped ricotta and goat's curd

Courgette, lemon, pea risotto, pea shoots, pecorino  
tuile, pea and feta croquette

Saffron, risotto, herb crusted fried aubergine,  
pepperonata, parmesan

Hot Greek filo – Greek salad in a filo parcel,  
smoky tomato and basil ragu