

‘Taste Of Summer’ Supper Club Menu

06.08.25

**A celebration of the finest seasonal native
ingredients with Chef Jeremy Ford MCA**

Starter

Charred Chalk Stream trout, Evesham tomatoes,
watercress, citrus dressing

Main

Rump of Cornish lamb, aubergine, piquillo, black olive, basil

Dessert

Oak Church Farm strawberries, vanilla panna cotta,
pistachio, marigold



For those with special dietary requirements or allergies
who may wish to know more about the food or drink ingredients used,
please ask for a manager.

‘Taste of Summer’ Supper Club Menu

06.08.25

**A celebration of the finest seasonal native
ingredients with Chef Jeremy Ford MCA**

Starter

Heritage beetroots, Evesham tomatoes,
watercress, citrus dressing

Main

Miso roasted graffiti aubergine, piquillo, black olives, basil

Dessert

Oak Church Farm strawberries, vanilla panna cotta,
pistachio, marigold



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