

puddini

À LA CARTE SPRING & SUMMER

A la carte - 3 courses with tea, coffee
& chocolates: £64.50

Amalfi olives & garlic & rosemary focaccia

Starters

JARS

Chicken parfait, crispy skin, micro coriander & rhubarb chutney

Smoked hummus, spiced aubergine (vg)

All jars served with warm focaccia

Burrata, chargrilled local asparagus, new season extra virgin olive oil, summer truffle (v/gf)

'Pomodoro' Tuscan bread soup of tomatoes, torn ciabatta, red & green basil (vg)

Lobster & king prawn ravioli, lemon & chilli butter, basil oil & fried basil

Roast chicken & tarragon risotto with crème fraiche & pinot grigio (gf)

Devon crab with chargrilled Jersey royals, lemon aioli, wild rocket, shaved fennel, celery leaf & chervil (gf)

Pan seared scallops, pea & mint puree, pancetta crumb, pea shoots & lemon oil

Wild garlic pesto, burrata & pecorino arancini (v)

Ravioli of mascarpone, pancetta & Jersey royals, sage butter, fried sage & Parmesan

Beetroot carpaccio, red & yellow beets, pickled shallot, capers, Parmesan, horseradish creme fraiche & wild rocket (v/gf)

Antipasti Sharing Boards

Napoli & felino salami, prosciutto, 'verdura' chargrilled, marinated vegetables, Amalfi olives, stuffed baby peppers, buffalo mozzarella with chilli oil, garlic & rosemary focaccia with new season extra virgin olive oil & aged balsamic

Mains

Free range chicken breast stuffed with mascarpone & tarragon, thyme roasted new potatoes, roast heritage carrots, charred baby leek & salsa verde (gf)

Roast cod, pea puree, braised fennel & pressed potato cake (gf)

Pan fried salmon, dill, lemon & white wine, chargrilled broccoli, samphire & Jersey Royals (gf)

Summer squash, red onion rocket & crème fraiche tart, onion puree, thyme roasted new potatoes & chargrilled baby leek with salsa verde (v - gf & vg available)

Pan fried sea bass, chargrilled new potatoes, summer vegetables, charred lemon & salsa verde (gf)

Thyme & garlic roast chicken, local asparagus, summer vegetables & summer truffle (gf)

'Porchetta' rolled & stuffed pork belly with spinach, garlic, fennel seed & lemon, summer squash puree, chargrilled courgettes, chili & mint dressing (gf)

Rotolo – hand rolled pasta stuffed with spinach & ricotta, served with sage butter, fried sage & summer leaves with Parmesan (v)

Dessert

Dark chocolate nemesis with fresh raspberries & crème fraiche (gf)

Summer berry meringue with vanilla cream & edible flower (gf)

Lemon posset with passion fruit, white chocolate & shortbread

Cherry & almond tart, clotted cream

Lemon tart with Italian meringue, crème fraiche & edible flower

Vanilla panna cotta, with pistachio & praline, fresh raspberries (gf)

Sticky toffee pudding, salted caramel sauce, praline & clotted cream

'Fragola' celebration of strawberry – macerated strawberries, strawberry coulis, vanilla cream, elderflower gel & meringue (gf)