

Colette's Pop-Up Menu

Fish

Flaked salmon rillettes with pickled cucumber, wasabi gazpacho and dill (a, d, e, fi, g, mu, sd, so)	£8.00
BBQ octopus ballotine with peanut satay, crispy carrots, lemon gel (d, e, mo, pe, sd)	£9.00
Turbot "en papillote" with brown shrimp beurre noisette and charred leeks (a, cr, d, fi, n)	£15.00
"Fish & chips" · Poached cod fillet with salt and vinegar scraps and split pea purée (a, ce, d, e, g, fi, mu, n, sd, so)	£12.00
"Watling Street" The Grove Beer mackerel tartar with roasted beetroot (a, ce, d, fi, mu, n, so)	£9.00
Vanilla poached haddock with chowder, egg yolk and sweetcorn powder (ce, d, e, fi, n)	£11.00
Grilled sardines with "Café de Paris" purée and lemon (a, ce, d, e, g, fi)	£11.00

Meat

Spiced lamb belly with Israeli couscous, hung yoghurt, mint oil with curry leaves and lamb jus (a, ce, d, g, n)	£16.00
200g aged beef rib-eye with pickled mushrooms and watercress (a, d)	£26.00
Hay-cooked chicken with caramelised leek, haricot beans and bacon crumb (a, ce, d, g)	£12.00
Chicken liver parfait with pear chutney and toasted brioche (a, ce, d, g, n, so)	£9.00
Rolled guinea fowl leg with toasted buckwheat, onion purée and lovage oil (a, d, e, mu)	£9.00
Pigeon with lentils and lardo (a, ce, mu)	£9.00
Beef tartare with mushroom soy (a, ce, d, e, fi, mu, n, sd, so)	£12.00

Garden

Warm sourdough with flavoured home-made butters (v, d, g, n)	£6.00
Baharat roasted cauliflower gnocchi with pickled cauliflower and curry oil (v, d, e, g, sd)	£8.00
"Walled Garden" baked ratatouille with burnt cauliflower purée (vg)	£8.00
Pearl barley risotto with broccoli purée and puffed pearl barley cassava cracker (vg, v, ce, g)	£8.00
Salt baked celeriac with tarragon and a hazelnut dressing (v, ce, g, n)	£5.00
Triple cooked chips with béarnaise sauce (v, d, e, n, sd)	£5.00
Mille feuille of caramelised onion (v, a, g)	£5.00
"Walled Garden" vegetables of the day (vg)	£5.00
Truffle macaroni and cheese (v, ce, d, e, g, n)	£6.00



Desserts

Warm almond cake served with chocolate sauce and amaretto gel (v, a, d, e, g, n)	£7.50
Baked marshmallow with rhubarb compote (v, d, e, g)	£7.50
Apple tarte Tatin with salted caramel ice cream (v, d, e, g)	£7.50
Chocolate fondant with vanilla ice cream (v, a, d, e)	£7.50
Coconut panna cotta with fresh coconut and spiced mango (vg, d, sd, so)	£7.50
Cheese selection with home-made crackers and chutneys (v, d, g, sd)	£10.00

All dishes are subject to seasonal changes
All prices are inclusive of VAT

Many of our dishes can be adapted to meet any dietary needs. If you have a food allergy or special dietary requirement please inform a member of the hospitality team prior to ordering.

(v) Suitable for vegetarians	(vg) Suitable for vegans
(a) Contains alcohol	(mo) Contains molluscs
(ce) Contains celery	(mu) Contains mustard
(cr) Contains crustaceans	(n) Contains nuts
(d) Contains dairy	(pe) Contains peanuts
(e) Contains egg	(sd) Contains sulphur dioxide
(fi) Contains fish	(se) Contains sesame
(g) Contains gluten	(so) Contains soya

