



# Jemima's Kitchen Garden

## *Plot-to-Plate menu*

Each dish begins in the soil, shaped by what is growing and ready to harvest in our English country garden.

Vegetables take the lead, defined by seasonality, texture and natural sweetness. Meat and fish are used sparingly to add depth, not dominate. Guided by the garden, this is a more balanced way of eating: thoughtful, lighter in touch, and rooted in provenance and sustainability.

*Enjoy!*

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## *On arrival*

A seasonal garden-inspired cocktail  
Gildas with chilli, anchovy and green olive  
Walled Garden tomato gazpacho  
Broad bean and lovage tartlet, balsamic pearls

## *At the table*

Charcoal-roasted aubergine purée  
Trio of hummus  
Garden crudités (seasonal vegetables from the garden)  
Jemima's garden salad  
Whipped goat's curd, chives, quince jelly  
English cucumber, black pepper, Croxton sour cream  
Globe artichokes, french vinaigrette  
Heirloom tomato salad, red onion and basil  
Wood-fired flatbreads and sourdough, Grove smoked butter



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Choose two dishes from each of the following sections:

## *Plant-based dishes*

Grilled green asparagus, soft herb vinaigrette  
Charred hispi cabbage, smoked chilli oil, pickled shallots  
Roasted heritage beetroot, whipped cashew yogurt, dill  
Coal-roasted baby carrots, honey, lemon & thyme  
Fire-roasted cauliflower, almond & parsley, fresh lemon  
Blistered padrón peppers, garlic-infused olive oil, Maldon sea salt

## *Plant-led Fish dishes*

Grilled bronze fennel, confit of sea trout, blood orange hollandaise  
Charred leeks, Cornish mackerel, horseradish  
Roasted romanesco, anchovy crumb, lemon & parsley  
Garden peas & broad beans, house smoked salmon, herb butter  
Ember baked violet potatoes, octopus, pimenton, extra virgin olive oil

## *Plant-led Meat dishes*

Blistered cherry tomatoes, slow-roasted lamb shoulder, tomato vine emulsion  
BBQ sweet potatoes, pulled beef brisket, spring onions  
Wood-fired courgettes, local pancetta, smoked peppers  
Whole roasted summer squash, wild boar sausage, English mustard glaze  
Charred purple sprouting broccoli, grilled free-range chicken thighs, Walled Garden peri peri sauce

## *Sweets*

Seasonal berry pavlova, rosehip coulis, lemon thyme cream  
Grilled peach, lavender syrup, almond crumb  
English strawberry & elderflower trifle  
Lemon verbena posset, shortbread  
Chocolate ganache tart, fresh raspberries  
Local British cheese board, traditional garnish



# Jemima's Kitchen Garden

## Plot-to-Glass menu

Seasonal beverages inspired by the garden, the forager's basket,  
and the English countryside.

### *From the vines*

#### Wines

Bacchus, Chapel Down (Kent) – Dry, aromatic white

English Rosé, Chapel Down (Kent) – Soft summer fruit

### *From the hills*

#### Sparkling

Nyetimber Classic Cuvée – Creamy, English bubbles

Nyetimber Rosé – Elegant, red berry, English sparkling

### *Wild garden cocktails*

Lemon Verbena Spritz – Grove Gin, verbena, tonic, citrus cloud

Basil Gimlet – Grove Gin, lime, fresh basil cordial

### *Foraged & pressed (alcohol-free)*

Thyme & apple orchard presse

Mint & lemon verbena cooler

### *Beers & cider*

Grove Pale Ale

3 Brewers Golden Ale

Alchemist Lager (Tring)

Aspalls Suffolk Cider

### *From the still*

Grove Gin

Ketel One

Don Julio Blanco

Flor de Caña 4yr

Glenfiddich 12yr

### *From the kitchen garden*

Garden lemonade

Elderflower presse

Garden mint soda

Still / sparkling water

