

A large, rectangular menu card with rounded corners is centered on the page. It has a cream-colored border and a dark blue interior. The interior is framed by an ornate, gold-colored border featuring intricate scrollwork and floral designs at the corners and midpoints. The text "Summer Menu" is centered within this frame in a pink, serif font.

# Summer Menu



# DIAMONDS *and* DUST★

## Welcome Drink

### **Lady Luck (Alcoholic)**

Beefeater, Lemon, Elderflower & Hibiscus,  
Prosecco.

### **Lady Lush (Non-Alcoholic)**

Tanqueray 00, Lemon, Elderflower & Hibiscus,  
Ginger Ale.

**or a bottle of ice cold beer.**



# DIAMONDS *and* DUST★

## Supper Menu Meat Lover

### Starter

Rose veiled heritage tomato tartare,  
gazpacho water, whipped coconut feta.

### Main

Sherry glazed Jacobs ladder (Beef Rib),  
shallot puree, pickled onion petals, charred  
baby leeks, hay smoked potato pave,  
leek ash.

### Dessert

Elderflower and vanilla cremeux,  
strawberry mousse, rhubarb and  
strawberry compote, Marcona almonds  
crunchy & soaked almond sponge.



# DIAMONDS *and* DUST★

## Supper Menu Vegetable Lover\*

### **Starter**

Rose veiled heritage tomato tartare,  
gazpacho water, whipped coconut feta.

### **Main**

Glazed aubergine, romesco sauce, shallot  
puree, courgette flower, pickled onion  
petals, potato pave, leek ash.

### **Dessert**

Elderflower and vanilla cremeux,  
strawberry mousse, rhubarb and strawberry  
compote, Marcona almonds crunchy &  
soaked almond sponge.

\*This menu can also be prepared for a  
fully vegan experience.





## Supper Menu Fish Lover

### **Starter**

Tuna & watermelon tartare, gazpacho water,  
pickled kohlrabi, avocado.

### **Main**

Cod loin, champagne and trout roe sauce,  
shallot puree, pickled onion petals, charred  
baby leeks, hay smoked potato pave.

### **Dessert**

Elderflower and vanilla cremeux,  
strawberry mousse, rhubarb and strawberry  
compote, Marcona almonds crunchy &  
soaked almond sponge.



# DIAMONDS *and* DUST★

## Brunch Menu

### Tiered Brunch Platter

Egg yolk emulsion, shakshuka, parmesan & polenta foam served with buckwheat waffle soldiers.

Beetroot and pickled rose petal tartlet, whipped coconut feta.

Lobster roll, tarragon emulsion, tobiko.

Elderflower, cucumber & dill finger sandwich

Laminated roll french toast, bourbon glazed pork belly, bacon foam, onion syrup.

### Dessert

Valrhona ganache with tonka bean.

Apricot delice & hazelnuts praline.

Cream cheese and vanilla cremeux, morello cherry compote & citrus sponge cake.



# DIAMONDS *and* DUST★

## Brunch Menu Vegetable Lover\*

### Tiered Brunch Platter

Egg shakshuka, polenta foam served with  
toasted soldiers.

Beetroot and pickled rose petal tartlet, whipped  
coconut 'feta'.

Alphonso mango tartare, kelp caviar, coconut,  
kaffir lime tartlet.

Elderflower, cucumber & dill finger sandwich

French toast, bourbon glazed king oyster  
mushroom, truffled bechamel, onion syrup.

### Dessert

Valrhona ganache with tonka bean.

Apricot delice & hazelnuts praline.

Cream 'cheese' and vanilla cremeux, morello  
cherry compote & citrus sponge cake.

\*This menu can also be  
prepared for a fully vegan &  
gluten free experience.