

DIAMONDS *and* DUST★

Summer Menu

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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.

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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.

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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, charred leeks.

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.

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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.

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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.

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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.