



A R I A

Summer Sunday Brunch

Welcome prosecco

Amuse

Heritage tomato consommé, Heritage tomato salad, Nasturtium V

Starter

Burrata, beetroot salad, radishes V

Tartlet of goats cheese, caramelized red onion, asparagus V

House Salmon Pastrami, orange salad, Fennel creme fraiche

Seared scallops, Wasabi green pea puree, caviar, Noilly prat sauce

Main course

Truffle Risi e bisi; Risotto, garden peas, truffle, parmesan wafer V

Pumpkin tortellini, pickled red onion, blue cheese crumble, pumpkin seeds V

Seabass fillet, artichoke, asparagus, polenta, basil and orange vermouth cream

Confit duck leg, heritage carrots, ginger greens, fondant potato, thyme jus

Bone-in rib eye, roasted root vegetables, spring greens, Yorkshire pudding

Dessert

Vanilla pannacotta, rhubarb and ginger compote

Raspberry & white chocolate mousse, chocolate soil, garden flowers

Pear belle Helene, poached pear, chocolate sauce, hazelnut, vanilla ice cream

Purbeck Ice cream; vanilla bean, strawberry, serious chocolate, honeycomb hash

Cheese board; selection of farmhouse cheeses, fruit conserve

£45 per person