

# G R A Z I N G T A B L E

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WORKING IN THE SOUTHWEST IS EVERY CHEF'S  
DREAM.

WE HAVE THE BEST LARDERS IN THE COUNTRY,  
SITUATED AMONGST FOUR OF THE BEST  
COUNTIES FOR LAND AND SEA PRODUCE.

I'M EVER GRATEFUL FOR BEING A CHEF IN THIS  
PART OF THE WORLD, WORKING WITH WORLD-  
CLASS INGREDIENTS ON MY DOOR STEP.

# G R A Z I N G T A B L E

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Selection of west country cheeses, chutney, crackers

Selection of local charcuterie

Pulled pork sliders

Chorizo scotch eggs

Hot smoked salmon, watercress, crispy capers, lemon dressing

Korean sticky chicken wings – spring onion and sesame

Pulled ham hock, piccalilli

Peppered mackerel fillets, lemon and herb mayo

Selection of home smoked fish

Heritage Tomato mozzarella and basil salad

Selection of dips

Vegetable crudites

Marinated olives

Lemon and herb artichoke hearts

Fruit platter

Selection of rustic bread