



Well Street Kitchen 1st, 8th June 2018

Artisan sourdough bread

Seaweed butter, Pea hummus

Amuse

Tamarillo, burrata, basil and fennel pollen

Starter

Seared Shetland Scallop, Jerusalem artichoke and smoked purée

Meat

Bbq Belly of Marsh Lamb, pickled Morecombe bay cockles and sea vegetables, eucalyptus purée

Cheese

Truffle Brie de Meaux, artisan biscuits, pickled walnut

Pre dessert

Elderflower sorbet

Dessert

Poached Peach, amaretto and citrus cheese cake, peach tea, ash biscuit crumb, magnolia ice cream

Petit four

Salted dark chocolate fudge