



THE WHITBY DELI 28th April 2018

Artisan sourdough bread

Seaweed butter, red pepper romesco

Amuse

Asparagus, rapeseed and toasted hazelnut mayonnaise, poached quail egg and meadowsweet

Starter

Scallop tartar with eucalyptus

Fish

Whitby cod fillet poached with Morecombe bay cockles, broad bean, tomato and olive oil soup

Meat

Bbq lamb rump, pickled vine leaves, bulgar wheat salad, spring onion and lemon dressing, violet mustard

Pre dessert

Iced lovage

Dessert

Dark chocolate and pistachio parfait, raspberry meringue and milk ice cream

Cheese

Truffle brie de Meaux with pickled walnut, artisan biscuits

Petit four

Passion fruit pate fruit

Olive and thyme Ltd

www.oliveandthyme.events

Please read the menu carefully for supplements, some seasonal ingredients may change due to availability.