

Purple Summer sample menu

Fresh smoothies & juices

Turbo Charged - Avocado, spirulina, apple, celery, kale, cucumber, ginger, spinach, lime, pineapple

Protein Power - Soy milk, Almond, banana, dates, cinnamon, Chia seed

Vitamin Boost - Orange, Tumeric, Lemon

Purple Cleanser - Beetroot, Apple, Raspberry

Very Berry - Blueberry, Raspberry, Yogurt, honey, almond milk

Pre Workout - Oats, Honey, Banana, Espresso, Walnut

Clean & Fresh - Apple, Cucumber, Fennel, Lemon, Mint

Evening menu

Starters

Endive, roquefort, orange & walnut salad

Heritage tomato, granita, black olive, basil

Butternut Squash carpaccio, roasted quince, pickles, pumpkin seeds, mirabelle plum vinaigrette

Foie gras torchon, apricot jam, pistachio, grape

Citrus cured salmon, orange, fennel, maitaise

Hand dived scallops, Jerusalem artichoke textures

Red pepper gazpacho, fresh crab, basil

Mains

Pan roasted cod, cockles, chorizo, samphire, sea aster

Wild sea bass, brown shrimp, sauteed spinach, beurre noisette

Warm lobster salad, black truffle, jersey royals, asparagus

Smoked pave of lamb, broccoli, olive

Loin of venison, chard, butternut squash, chocolate

White asparagus, crispy duck egg, girolles, wild herbs

Polenta, Kale pesto, Artichokes, cherry tomato, roquette

Puddings

Hibiscus, lime & mint sorbet, champagne jelly, strawberries, citrus meringue

Vegan Acai panna cotta, fermented blackberries, spirulina crumb, blackberry & lavender sorbet

Rosemary posset, raspberry & rose iced tea, lychee granita

Sea Buckthorn curd, yogurt sorbet, yogurt sponge, seaweed shortbread, passionfruit

Chocolate cremeux, black olive caramel, thyme ice cream

White chocolate mousse, white truffle ice cream, pepper espuma

Vegan Menu

Starters

Heritage tomato, tomato granita, black olive, basil

Butternut Squash carpaccio, roasted quince, pickles, pumpkin seeds, mirabelle plum vinaigrette

Endive, orange, walnut salad, chia seed, flax & chive

Broad bean hummus, homemade seeded loaf, foraged wild herbs

Artichoke hearts a la grecque, cashew nut 'mayonnaise', massaged kale

Tomato gazpacho, basil oil, fresh basil, sourdough croutons

Mains

Superfood bowl, bean cassoulet, avocado, sprouting lentils, roasted squash, kale dressed in coconut & lime, chilli soy almonds

White asparagus, wild summer mushrooms, garlic emulsion, parsley sauce

Vegan chili, lentils, quinoa, pastrami roasted carrots

Grilled aubergine, panko crumbed tofu, cherry tomato, piquillos pepper relish

Roasted turnips, wasabi 'yogurt', radish, sesame ponzu

Kale polenta, courgette, hazelnut 'ricotta', pine nuts, dill, bergamot

Puddings

Coconut & cashew 'yoghurt', strawberry syrup, candied pecans, tropical fruits

Blueberry 'panna cotta', fermented blackberries, lavender sorbet

Hibiscus lime & mint sorbet, champagne jelly, strawberries, citrus meringue

Sweet potato maple tart, chocolate sauce, cinnamon 'cream'

Apple pancakes, sultan compote, pomegranate, maple

Caramelised pineapple, passion fruit, pistachio, mango sorbet