

sample menu Private Chef

Warm parchment wrapped bread with freshly picked herbs

Selection of compound flavoured whipped butters

Burrata, pickled Hampshire cherry tomatoes, roasted sweet pepper crisp Whipped Basil foam, English Asparagus, micro basil

Test valley trout, wasabi, yuzu gel

Duck breast, roasted hassleback potato with fresh truffle, Kimpton press cider

Introducing dessert

Amuse

Vanilla panna cotta, black cherry gel, almond sponge, white chocolate crackle with freshly picked edible flowers

