

## STARTERS

SERVED FAMILY STYLE

### DAILY BREAD & BUTTER

BAKED DAILY

### SPRING SALAD

HANNAH BROOK FARMS SPRING GREENS, LEMON  
POPPY SEED DRESSING, FRENCH BREAKFAST  
RADISH, SUNFLOWER SEED, SUGAR PEA,  
SPRING ONION  
VEGAN & GLUTEN FREE

### DUCK MEATBALL

PARMESAN FOAM, TAGLIATELLE

### CHICKPEA FRITTERS

VEGAN CURRY AIOLI, PICKLED RED ONION,  
ARUGULA  
VEGAN & GLUTEN FREE

## PROTEINS

ONE SELECTION PER GUEST

### RIGATONI

HANDMADE RIGATONI, PIQUILLO VODKA SAUCE,  
AGED BALSAMIC DRIZZLE, PECORINO ROMANO  
VEGETARIAN

### SHAKSHUKA

TOMATO AND PEPPER SAUCE, BRAISED EGGPLANT,  
TAHINI DRESSING, KALAMATA DUKKAH,  
HOUSEMADE BREAD  
VEGAN

### LING COD

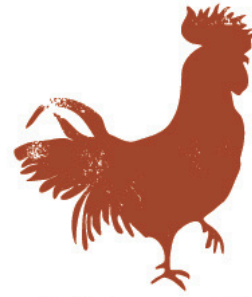
FUMET OF FINES HERBES,  
SPRING VEGETABLES A LA BARIGOULE  
GLUTEN FREE

### CRISPY BELLY

AGRODOLCE TOMATO SAUCE,  
FENNEL & GRAPEFRUIT, ANISE VINAIGRETTE  
GLUTEN FREE

### SIRLOIN STEAK

BONE MARROW SALSA VERDE,  
BLACK PEPPER JAM



**FABLE**  
FROM FARM TO TABLE

## SIDES

SERVED FAMILY STYLE

### PATATAS BRAVAS

TRIPLE COOKED POTATO, DUCK FAT DE LA VERA  
DRESSING, HERB, GARLIC, CHILI AIOLI  
GLUTEN FREE

### ASPARAGUS

GRILLED ASPARAGUS, GREEN OLIVE TAPENADE,  
CRISPY GARLIC, PECARINO  
GLUTEN FREE

### HAKUREI TURNIPS

SAUTEED HAKUREI TURNIPS, ANCHOVY,  
GARLIC, CHILI BUTTER  
GLUTEN FREE

## DESSERT

SERVED FAMILY STYLE

### RHUBARB UPSIDEDOWN CAKE

CREME FRAICHE, CARAMEL SAUCE  
GLUTEN FREE & NUT FREE

### CINNAMON SWIRL CAKE

SERVED WITH HOUSEMADE CREAM CHEESE  
ICE CREAM

### CHOCOLATE MOUSSE

VEGAN CHOCOLATE MOUSSE,  
RASPBERRY SORBET, KETTLE CORN  
GLUTEN FREE, NUT FREE & VEGAN

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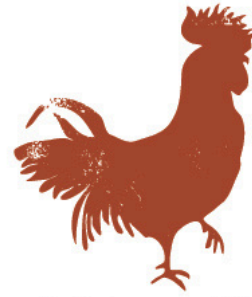
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