



## THE COWSHED

BY HOMEWOOD

A glass of Champagne Taittinger on arrival

### TO START

Iford Manor sourdough & focaccia, oils & humous  
Homewood No-Dig garden tomato, burrata  
Chorizo parrilla  
Maple-glazed ChalkStream trout

### THE MAIN EVENT

COOKED OVER THE FIRE ON THE SOMERSET GRILL

Lemon & thyme chicken, rosemary salt  
Leg of Cypriot lamb, feta, olives, beans, oregano, redcurrant jelly  
Beef blade, thyme & rosemary crust, bacon jam, thyme jus  
Branzino courgette, olives, caponata vegetables,  
roasted red pepper tapenade sauce  
Grilled sea bass branzino, olive, lemon, olive oil

Served with shared bowls of Olio No-Dig vegetables & potatoes,  
panzanella & salsa verde

### TO FINISH

Raspberry Eton mess, honeycomb, passion fruit & mango sauce  
English trifle, custard & cream, raspberry sponge  
Somerset cheeseboard

**if** opera