



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

Three-courses £65pp