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2016

SPRIGS CO

PYTHOUSE KITCHEN GARDEN
TISBURY

SUMMER SOLSTICE

Friday 21st June

A R R I V A L

Grilled Asparagus, In-House Vegemite Glaze, Fresh Herbs

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T O S T A R T

Homewood Dairy Hello Ewe, Tomatoes Cooked in Currant Wood Oil, Marjoram, Pickled Rose

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F R O M T H E F I R E

Nempnett Pastures Chicken – A Celebration of Beyond Free-Range Chicken:
Roast Chicken Crown, Garlic Butter, Slow Cooked Thighs, Marinated in Wild Garlic Miso
Chicken Wings, Wild Garlic & Rosehip Hot Sauce

or

Celeriac Steak, Braised Broad Beans in Whey, Elderflower & Ewe's Cheese
Crispy Celeriac "Wings", Wild Garlic & Rosehip Hot Sauce (*Vegetarian*)

Both served with...

New Potato Salad, Buttermilk Dressing, Cured Pyt Farm Egg, Crispy Breadcrumbs
Watercress, Broad Bean Salad, Crispy Broad Bean Pods
Pak Choi, Mangetout & Kohlrabi Salad, Flowering Thyme Vinaigrette

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P U D D I N G

Elderflower Cake, Meringue, New Forest Strawberries, Ivy House Cream

*Please inform us of any dairy, gluten & animal product preferences/intolerances.
We regret that last-minute dietaries can not normally be catered for. If you are booking on behalf of
a group, please ask each guest for their dietary requirements and let us know in advance.
Please let a member of staff know if you require any information on ingredients used in our dishes.*