

DESIGN RESTAURANT

by SOCIAL PANTRY

2 COURSES FOR £28 | 3 COURSES FOR £35

FIZZ (+£8)

Gusbourne Brut Reserve

STARTER

Seasonal Soup, Croutons, Zero-Waste Herb Oil (v)

Hand-Carved Serrano Ham, Parmesan, Pan Con Tomato

MAIN COURSE

Cotswold Chicken, Focaccia Bread Sauce, Peas, Broad Beans, Potato Rosti

Watercress & Lamb's Lettuce Salad, Olives, Sundried Tomatoes, Crispy Artichoke Hearts,
Caper Dressing (gf, vg)

DESSERT

Cherry Frangipane, Zesty Crème Fraîche (n, v)

Pannacotta, Summer Berry Compote, Almond & Ginger Tuile (gf, n)

VG - Vegan | V - Vegetarian | GF - Gluten Free | DF - Dairy Free | N - Contains Nuts

If you suffer from an allergy or special dietary requirement please inform a member of the team and they will endeavour to assist.

Bookings required for parties of six or more people.

