

VILLANDRY

Menu d'hote £35

Summer minestrone v

Spring Sussex oak-smoked salmon

Heritage beetroot, watercress & goat's curd $^{\rm v}$ with a hazelnut dressing

Honey & warm spice glazed Gressingham duck breast with ginger, pak choi & shiitake mushrooms

Pan-fried wild sea bass with summer greens & watercress butter

Butternut squash layered with caponata, spinach & summer vegetables $^{\rm v}$ with a sweetcorn sauce

Salted caramel & chocolate fondant with crème fraîche

Summer tart

Strawberry pavlova with Chantilly

Coffee or tea

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.