Litchfield Restaurant Week

to start choose one

LAMB KOFTA

labne, mustard, raisin pesto

MUSHROOM TART

sunflower butter, radish & watercress salad, lemon turmeric vinaigrette

CHICORY CAESAR

pecorino, croutons, roasted garlic dressing

mains choose one

ATLANTIC COD

parsnip puree, braised Brussels sprouts, citronette, caviar

FREGOLA RISOTTO

local mushrooms, watercress, hazelnuts, Burgundy truffle vinaigrette

HANGER STEAK

treviso, Yorkshire pudding, watercress, pink peppercorn sauce

dessert choose one

GINGER ALMOND CAKE (v)

candied ginger, warm apple compote, coconut yogurt

BROWNIE SUNDAE (v)

Chocolate ice cream, candied mixed nuts, Aleppo marshmallow, hot fudge

CHOCOLATE CAKE

rosemary, carmelized white chocolate, pine nuts

\$50 + tax per guest // substitutions politely declined

