



SPRING/ SUMMER 2023 – CLASSIC MENU

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STARTERS

ALLOTMENT

Chioggia beetroot

Aged cashew puree, dill vierge, 'Crate to plate' hydroponic leaves

Charred 'Wye Valley' asparagus

Rapeseed emulsion, smoked almond
Salsa Verde

SEA

Forman's London gin cured Salmon

Black treacle, buttermilk crumb, Marsh
samphire

Cured South coast Mackerel

Horseradish, green apple, Lovage

LAND

Cobble lane Lomo

Grilled flat peach, 'Crate to plate'
hydroponic leaves, aged balsamic

Ham hock and smoked chicken terrine

Rosary ash goat's cheese, English
mustard, tarragon



MAINS

ALLOTMENT

Dukka spiced Heritage carrot

Cashew cheese, Buckwheat, The Wild room English truffle VG

Hazelnut Gnocchi

Asparagus, wild mushrooms, charred cabbage, crispy shallots, pea & board bean, crushed herbs VG

Smoked Chickpea Panisse

Brunt spring onion, black lentil dahl, Chaat VG

SEA

Roast Cod

Salt & Vinegar Potatoes, warm tartare, crushed peas, seasonal leaves from the Wild Rom

Pan seared Chalk Stream Trout

Pickled fennel, crushed news and caper salad, The Wild Room sea cabbage crisp

Line caught Cornish Sea Bass

Deville brown shrimp, caviar cream

Butter poached Cornish Lobster

Ajo Blanco, Isle of Wight tomatoes, black olive, basil – **supplement charge**

LAND

Sage Crushed butter poached 'Cornish Red' chicken

Charred Savoy Cabbage, Cobble Lane Pancetta, summer truffle

Old spot Pork belly

Roasted Braeburn, chorizo, beets, cider jus

'Suffolk Texel' Lamb Rump

Smoked aubergine, Graceburn feta, Romesco

35 day aged native breed beef fillet

Jacob ladder, London beer pickled onions, yeast crumb, potato terrine, Chimichurri – **supplement charge**



DESSERTS

65% Santander Chocolate Mousse

Arbequina olive oil gel, passion fruit,
chocolate tuille

The London Honey Company custard

Chamomile, Kentish strawberries, puffed
rice, basil

Vegan Elon Mess

Summer berries, English sparkling wine
jelly, lemon Verbena VG

Great British Pavlova

Oaul Rhodes merignues, Borough Jam,
caramelised Hazelnuts

Passion fruit curd

Pistachio, English raspberries





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