

## **Home Hill Spring Menu**

Small

This menu is subject to seasonal change

Twice baked French onion souffle, Tongola goat's curd, walnut	18
Chicken liver parfit, warm brioche, pickled zucchini, gentleman's relish	17
Grilled octopus skewer, smoked lardo, red peppers, parsley and shallot gf	18
Potato and fish cake, avocado, sauce gribiche, spring herbs, pickles gf	18
Local cheese, house condiments and preserves, grissini and lavosh	1p /18 2p/ 28
Large	
Beef sirloin, duck fat potato hash, green peppercorn, baby spinach gf	40
Market fish, leek fondant, pickled mussels, spring onion, bisque gf	40
Pork chop and crackle, green apple ketchup, witlof and gravy gf	39
Cheddar and herb agnolotti, tomato sugo, raw zucchini, olive tapenade	36
Sides	
Kent pumpkin, Tongola goats curd, seed and nut granola	12
Raw and pickled vegetables, caper vinaigrette	8
Grilled broccoli, nduja, burnt butter cream	12
Sweet	
Whipped lemon cheesecake, Italian meringue, citrus curd	16
Baked strawberry clafoutis, crème fraiche ice-cream, dulce de leche	16
Warm cheddar and brie tartlet, apple relish, house pickles	15
A selection of chocolate petit fours	10