

TITHE BARN SAMPLE SUMMER TREAT MENU

June, July, August 2019

Our menus are subject to change in response to the seasonal produce
sourced from our kitchen garden & farm

Gazpacho Shots (v)
Salt & Pepper Prawns
Garden Crudités, Green Goddess Dressing (v)
Herb-cured Salmon Blini, Crème Fraîche, Salmon Eggs
Cornish Crab Cakes, Chilli Jam
Thai Pork Lettuce Cups
Crumbed Asparagus, Aioli (v) (asparagus season only)

SEASONAL TOASTS:

Broad Bean, Pea, Mint, Feta (v)
Cerneley Goat's Curd, Pickled Courgettes (v)
Kelmescott dry-cured ham, Mascarpone & Truffle Oil
Buffalo Mozzarella with Chilli (v)
Cornish Crab with Chilli Cornish Crab, Tomatoes, Mint

Bowls of house-roasted nuts
Bowls of garlic and herb olives

