



LEVENS KITCHEN

Supper Club

Thursday 20 June 2019

FROM ESTATE TO PLATE

Canapés and aperitif

AMUSE-BOUCHE

Sea trout

elderflower, radish, yoghurt, nasturtium

FIRST COURSE

Wood pigeon

beetroot, watercress, chicken liver, seeds

SECOND COURSE

Levens Estate lamb

black garlic ash, potato, shallot, wild garlic capers, jus

PRE-DESSERT

Cherry

sorrel

DESSERT

Wild strawberry

buttermilk, vanilla, yoghurt

Coffee and petits fours

£55 per person