



CHEF NATURELLE

SAMPLE TASTING MENU

APPLE & LAVENDER KVASS

CARROT GRAVLAX, SOURDOUGH BUCKWHEAT BLINIS

ROASTED BEETROOT & QUINOA

PICKLED FENNEL, TOASTED COBNUTS, MISO DRESSING

BUCKWHEAT & KABOCHA RISOTTO

BRAISED CHANTERELLES, SAGE, GARLIC INFUSED OIL

POACHED PEAR

SALTED CARAMEL SAUCE, SESAME BRITTLE

£175 FOR 2 PEOPLE

Our menu changes with the seasons and dishes are created using fresh, natural and health-supportive ingredients with a passion for local, organic and sustainably grown food, some of which we grow ourselves. We are happy to accommodate special requests, please inform us before booking.

chefnaturelle.com

