

NOMADIC. 17TH AUGUST

BLOOMS

Lavender baked goat's cheese in fig leaves, green olive and elderberry caper tapenade, endive spoons

FOREST

Sourdough focaccia topped with wild mushrooms and smoked salt, pine oil

ALLOTMENT

Ember blistered harissa tomatoes, caramelised saffron fennel, rocket, mint and honey dressing

EARTH

Pan-fried carrot gnocchi, lovage and pumpkin seed pesto, shaved pecorino

SKY

Spatchcocked spiced partridge, grilled grapes, kohlrabi and red cabbage slaw

FIELD

Blackberry custard tart, lilac jelly, cassis coulis