

**Gathered Table by Neil Rankin  
at The Colour Palace**

Wednesday 14th August 2019

**From the BBQ**

'Ginger Pig' saddleback pork chop, quince, hispi cabbage, sage & red chilli  
Grilled spring chicken - verbena harissa, yellow peppers, olives, lemon  
Salt Marsh Kent lamb chops - new potatoes, ortiz anchovy,  
rosemary, mint & caramelised onion  
Porter house steak, salsa verde & pico de galo  
Aged cap slider, brioche bun, smoked cheddar & dill pickle  
Merguez hot dog, red pepper relish, Frenchie's mustard, crispy shallots

**Chef's Salad Table**

Pea, broad bean, edamame smash with feta & savoury granola  
Roasted Aubergine, sorrel yoghurt, pickled radish, chives  
Heirloom tomato, wasabi mascarpone, shallots & basil  
Freekeh pilaf, preserved lemon, coriander yogurt  
Garden salad

**Dessert**

White chocolate cheese cake cannoli  
Baked cookie, salted caramel

Includes an arrival drink of either:  
Pimm's & lemonade, Hendrick's gin & tonic, Gosnell's mead or Prosecco  
Plus, a choice of red, white or rose wine with the meal

**£60.00 per person**

*Additional drinks will be  
available from a cash bar.*