



Hugh Fearnley-Whittingstall's

RIVER COTTAGE

Welcome to River Cottage Farm to Table Feast

Treacle brioche with cultured
butter, speck, forest fungi and
Jerusalem artichoke pâté

Beetroot with squash, walnuts,
preserved lemon and labneh

Lyme Bay hake with kimchi, citrus,
smoked potatoes, saffron and
fennel

Hogget loin, merguez sausage,
lamb fat grains, Whitelake sheep
cheese, leeks and herbs

Squash with apple and bay

Rhubarb with lemon and meringue

Petit fours to finish