



ROB HOTELS

SEASONED TO
PERFECTION

Six Hands Dinner Menu

Thursday 20th June 2024



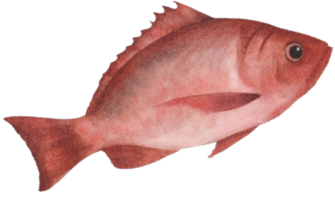
SNACKS

Tartlet of Summer vegetables and this morning's ricotta

Line caught mackerel tartare cones,
locally foraged borage flowers, cider pickled cucumber

Dorset Bresaola, Fetcham's Farm cottage cheese & garden chives,
Dorset Nduja & Parmesan biscuit

Tresor Cornish Classic Cuvée Sparkling wine



Malt crunch bread
whipped Fistral Beach seaweed butter
smoked cod roe, onion jam, puffed pork skin



TO START

Mi cuit Purbeck rainbow trout
Portland crab cigar, pressed melon with wasabi mustard,
watercress crème fraiche

Sharpham Dart Valley Reserve 2022

Stephan Guinebault, The Priory, Dorset



TO FOLLOW

Saddle of Cornish lamb
Mora Farm gem lettuce, courgette, basil, barley & tomato *Trevibban*
Mill Black Ram Cornish Red 2021

Gavin Edney, The Headland, Cornwall

TO FINISH

'Summer in the Cotswolds'
Evesham strawberries, elderflower & Cotteswold yoghurt ice cream,
Calcot honeycomb
Wine from the Cotswolds

John Jewell, Calcot & Spa, Cotswolds

Cornish tea, infusions and coffee
Petit fours



£95 Dinner

£125 Dinner & Wine Flight

