

Panoramic Restaurant Sample Menu

STARTER

Soup of the Day

Kashmiri butternut squash & sweet potato soup, with smashed bhaji's, accompanied with a naan bread croute dressed with mango chutney gel, fresh chillies, yoghurt riata, toasted almonds and coconut shards (V)

Potted Salmon

Potted kiln smoked salmon rilette, sealed with clarified butter and pickled pink peppercorns, baby caper micro salad and malted loaf crisps

Ham Hock Terrine

Surrey farmed ham hock compression, pickled garden vegetables, piccalilli gel, sat on a rye bread croute, fennel seed scented crackling spear and finished with young herbs

MAIN COURSE

Kempton Burger

30-day aged Surrey farm beef patty, Sussex charmer, crispy maple glazed Parma ham, pickled shallot rings, oak smoked cherry tomato & gherkin relish, crisp baby gem lettuce in a Seeded Brioche Roll with house slaw and seasoned skin on fries

Vegan burger available upon request

Fish 'n' Chips

Baked cod loin topped with sea salt & malt vinegar scented pont neuf chips, Crushed pea and summer pea puree with Crispy battered caper berry scraps

Summer Ravioli (V)

Four cheese ravioli sat on a fine cut fire roasted vegetable ratatouille, finished with warm mature cheddar sauce, dehydrated basil leaves shaved pecorino and a baked wild garlic focaccia finger croute

DESSERT

Chocolate & Caramel

Decadent Rich chocolate Wedge with salted caramel sauce, crushed triple chocolate cookies and sweetened mascarpone cream

Strawberries & Cream

Strawberry and Cornish clotted cream Cheesecake, with pimms macerated strawberry's and Shortbread crumb

Lemon Cheesecake

Sicilian lemon Tart, served with Limoncello gel, wild raspberry and white Chocolate torn sponge and lemon Balm

British Cheese Plate

British cheeses, spiced apple chutney, grapes and 'Peters Yard' crackers