



THE ROSE & CROWN x GORKA  
Summer Guest Chef Series  
Thursday 13<sup>th</sup> June 2024



George Husband formerly of Brat and The Parakeet  
George Brown formerly of Café Cecilia

FOR ARRIVAL

Rose Spagliato – *red vermouth, Campari, bitters, Sandford rose cider*

FIRST COURSE

Cured trout, scallion rosti, shiso, crème fraîche, pickled onion and fermented  
rhubarb jelly

OR

Nori cured tomato, scallion rosti, shiso, crème fraîche, pickled onion and  
fermented rhubarb jelly (V)

*Albariño, Santiago Ruiz, Galicia, Spain, 2022*

MAIN COURSE

Crispy Jowl, smoked cod's roe, potato terrine and beetroot

OR

Dry Aged Sirloin of Beef, smoked chilli beef sauce, Kombu and salt baked Kohlrabi

OR

Grilled kohlrabi, Douglas fir, smoked 'steak' butter, beetroot and barley (V)

*Chinati Rufina, Selvapiana, Tuscany, Italy, 2021*

DESSERT

Cherry blossom/Sakura ice cream, fermented asparagus consommé, raspberry jelly

*Nyetimber, Classic Cuvee, West Sussex, England, NV*