forage in the pantry.

Summer Supper

Spend a long sunny and endless summer evening dining on a selection of delicious courses in a charming Battersea venue.

The evening will include a 3 course feast cooked in Jess' classic culinary style focusing on flavour and wholesome ingredients. The menu theme focuses on spice from around the world throughout each dish so prepare for a supper packed full of flavour, texture and originality! A thoughtfully chosen wine and drinks menu will complement your evening or BYO for £10 corkage/bottle for those who want to match their own.

I'm delighted to announce that this charming evening will once again be made special with the gorgeous and entertaining live musical performance from singer/songwriter Doll Duncan. It will certainly be an evening not to miss!

Menu

Chapel Down English Sparkling wine on arrival

Pea, feta, dill and mint fritters / Beetroot and walnut humus / Baked bread / <mark>Smoked salt</mark> and fennel butter

Jess" creamy dahl / Curry spiced roasted cauliflower salad / Shredded duck in a lime dressing

Treacle tart / Rhubarb crumble ice cream / Spiced apple puree

9th July 7pm @ The Market Porter, Embassy Gardens, SW8