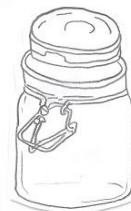
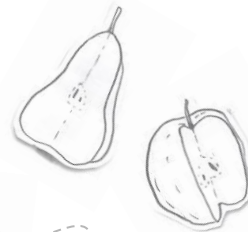
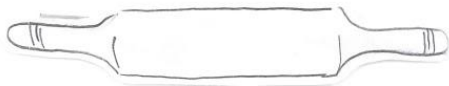


MARCUS

TREDWELLS

WAREING



Beetroot apple & rhubarb cocktail

Sweetcorn soup, sweetcorn fritter

Miso glazed aubergine, coconut, coriander

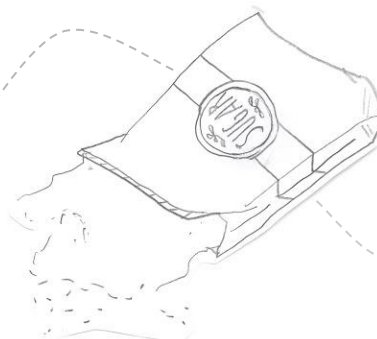
Roast beef salad, pickled mushroom, sesame, rocket

Crispy buttermilk chicken

Salted caramel soft serve

Pump Street chocolate, elderflower, Jasmine tea cream

£17 per person



MARCUS

TREDWELLS

WAREING

Sweetcorn Soup

A yummy colourful soup!

STEP 1

4 sweetcorn cobs, kernels sliced off and husks retained
1 onion, peeled and quartered
2 bay leaves
1 garlic clove, peeled
1/2 tsp coriander seeds
1 bunch of tarragon
leaves picked and chopped, and stalks reserved

1. Chargrill two of the sweetcorn husks with the help of an adult
2. Place the 2 husks from the chargrilled corn into a large saucepan with the other 2 husks
3. Add the onion, bay leaves, garlic, coriander seeds and the stems of the tarragon
4. Cover everything with water and place on a high heat
5. Bring to the boil and simmer for 30 minutes
6. Strain off, discarding everything but the liquid stock

STEP 2

Stock from Step 1
Sweetcorn kernels from 4 cobs
3 tbsp butter
100ml coconut milk
A pinch of salt, for seasoning

1. Heat the butter in a large saucepan over a high heat
2. Add the raw sweet corn kernels and salt to the melted butter and cook until soft, approximately 10 minutes
3. Add 3/4 of the stock and bring to a simmer
4. Simmer gently for 20 minutes then remove from the heat
5. Add the coconut milk and blend until smooth, adding more of the stock if needs be, remember the chilled consistency will be thicker than the hot consistency
6. Place in a large container, cover the surface of the soup with clingfilm and place in the fridge to chill, whisking regularly
7. Heat some up when you get hungry and serve with some freshly toasted brioche fingers!

