



RAMSGATE THROUGH THE SENSES

18th May 2024

rhubarb & rose cured trout, pickled cucumber,
chilled watercress veloute



chargrilled local asparagus, ham, smoked ashmore cheese
& nettle hollandaise



pan-fried scallop, samphire, shallot,
green peppercorn & seaweed butter



mutton slow roasted with garden herbs, wild asparagus, jersey
royals, heritage carrots, morel mushroom gravy



gin & vermouth sorbet



poached rhubarb, vanilla custard ice cream,
star anise & ginger crumble

Bruce Stratford (Nomada)



if you have any questions regarding the ingredients or require the full list of allergens please ask and make known any allergies/intolerances when booking @nomada_ramsgate nomada.ramsgate@gmail.com