

# ARTICHOKE MENU

## **chiltern black ale bread**

malt butter

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## **snacks**

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## **hand dived scottish scallop**

tokyo turnip puree, black garlic, pickled turnip, radish

## **wye valley asparagus**

homewood farm ewe's curd, smoked confit egg, salsa verde

## **roasted lamb sweetbread**

first flush garden peas, morels, pea puree

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## **poached cornish cod**

seaweed potato press, sea herbs, roast bone consommé

## **roast breast of adlington english label special reserve chicken**

lettuce puree, old winchester custard, braised gem lettuce

## **saddle of greenfield farm lamb**

buttered shredded carrot, confit garlic puree, lamb belly bacon

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## **cambridge cream**

poached, forced yorkshire rhubarb, rhubarb sorbet, rhubarb and  
ginger cocktail

## **strawberry tart**

pistachio marzipan, 70% amadei dark chocolate, poached strawberries,  
strawberry sorbet

**selection of British cheeses with accompanying condiments and crackers**  
**(as an additional course £16.50 as a dessert £8.50 supplement)**

**£95.00 three courses**

**coffee, tea or infusions with petit-fours £7.50**

# TASTING MENU

## chiltern black ale bread

malt butter

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## snacks

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## hand dived scottish scallop

tokyo turnip puree, black garlic, pickled turnip, radish

*ningxia riesling, kanaan winery, ningxia province, 2022, china*

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## wye valley asparagus

homewood farm ewe's curd, smoked confit egg, salsa verde

*château vignelaure, igp méditerranée, var, 2021, france*

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## roasted lamb sweetbread

first flush garden peas, morels, pea puree

*"grimalda", matošević, istria, 2021, croatia*

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## poached cornish cod

seaweed potato press, sea herbs, roast bone consommé

*vermentino di bolgheri, tenuta guado al tasso, marchesi antinori, 2023, italy*

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## roast breast of adlington english label special reserve chicken

lettuce puree, old winchester custard, braised gem lettuce

*pinot noir alto adige doc, patricia gillan, 2022, italy*

or

## saddle of greenfield farm lamb

battered shredded carrot, confit garlic puree, lamb belly bacon

*bandol, château jean-pierre gausson, provence, 2018, france*

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## pre-dessert

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## cambridge cream

poached, forced yorkshire rhubarb, rhubarb sorbet, rhubarb and ginger cocktail

*apasionado de josé pariente, rueda, 2023, spain*

or

## strawberry tart

pistachio marzipan, 70% amadei dark chocolate, poached strawberries, strawberry sorbet

*maury vintage reserve, mas amiel, languedoc, 2020, france*

**selection of British cheeses with accompanying condiments and crackers**  
**(as an additional course £16.50 as a dessert £8.50 supplement)**

**£130.00**

**£90.00 wine flight ~ £60.00 non-alcoholic pairing**  
**coffee, tea or infusions with petit-fours £7.50**

# VEGETARIAN ARTICHOKE MENU

## **chiltern black ale bread**

malt butter

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## **snacks**

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## **mushroom velouté**

pickled mushrooms, toasted hazelnuts, truffle

## **wye valley asparagus**

homewood farm ewe's curd, smoked confit egg, salsa verde

## **young garden peas**

pea puree, roasted morels, lions mane mushrooms

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## **jersey royals**

dashi tea, pickled carrot, baby onions, sea herbs

## **butter braised baby gem**

lettuce puree, old winchester custard, vinaigrette, confit garlic

~

## **cambridge cream**

poached forced yorkshire rhubarb, rhubarb sorbet, rhubarb and ginger  
cocktail

**or**

## **strawberry tart**

pistachio marzipan, 70% amadei dark chocolate, poached strawberries,  
strawberry sorbet

**selection of British cheeses with accompanying condiments and  
crackers**

(as an additional course £16.50 as a dessert £8.50 supplement)

**£95.00 three courses**

**coffee, tea or infusions with petit-fours £7.50**

# VEGETARIAN TASTING MENU

## **chiltern black ale bread**

malt butter

~

## **snacks**

~

## **mushroom velouté**

pickled mushrooms, toasted hazelnuts, truffle

~

## **wye valley asparagus**

homewood farm ewe's curd, smoked confit egg, salsa verde

~

## **young garden peas**

pea puree, roasted morels, lions mane mushrooms

~

## **jersey royals**

dashi tea, pickled carrot, baby onions, sea herbs

~

## **butter braised baby gem**

lettuce puree, old winchester custard, vinaigrette, confit garlic

~

## **pre-dessert**

~

## **cambridge cream**

poached forced yorkshire rhubarb, rhubarb sorbet, rhubarb and ginger  
cocktail

or

## **strawberry tart**

pistachio marzipan, 70% amadei dark chocolate, poached strawberries,  
strawberry sorbet

selection of British cheeses with accompanying condiments and crackers  
(as an additional course £16.50 as a dessert £8.50 supplement)

**£130.00**

**£90.00 wine flight ~ £60.00 non-alcoholic pairing**

**coffee, tea or infusions with petit-fours £7.50**

# LUNCH TASTING

## chiltern black ale bread

malt butter

## snacks

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## wye valley asparagus

homewood farm ewe's curd, smoked confit egg, salsa verde

*château vignelaure, igp méditerranée, var, 2021, france*

~

## poached cornish cod

seaweed potato press, sea herbs, roast bone consommé

*vermentino di bolgheri, tenuta guado al tasso, marchesi antinori, 2023, italy*

~

## roast breast of adlington english label special reserve chicken

lettuce puree, old winchester custard, braised gem lettuce

*pinot noir alto adige doc, patricia girlan, 2022, italy*

or

## saddle of greenfield farm lamb

buttered shredded carrot, confit garlic puree, lamb belly bacon

*bandol, château jean-pierre gaussen, provence, 2018, france*

~

## pre-dessert

~

## cambridge cream

poached forced yorkshire rhubarb, rhubarb sorbet, rhubarb and ginger cocktail

*apasionado de josé pariente, rueda, 2023, spain*

or

## strawberry tart

pistachio marzipan, 70% amadei dark chocolate, poached strawberries,  
strawberry sorbet

*maury vintage reserve, mas amiel, languedoc, 2020, france*

**selection of British cheeses with accompanying condiments and crackers  
(as an additional course £16.50 s a dessert £8.50 supplement)**

**six courses £95.00**

**£60.00 wine flight ~ £40.00 non-alcoholic pairing**

**coffee, tea or infusions with petit-fours £7.50**

# SET LUNCH MENU

## **mushroom velouté**

pickled mushrooms, toasted hazelnuts

*côtes du rhône, cellier des chartreux, rhône 2021, france*

*royal flush, real*

or

## **wye valley asparagus**

smoked confit egg, salsa verde

*côtes du rhône, cellier des chartreux, rhône 2021, france*

*seedlip garden 108, soda water*

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## **pan roast cornish skate**

seaweed potato press, sea herbs, brown butter

*costers del segre, celler pons, cataluña 2018, spain*

*nooh kir*

or

## **confit leg of adlington english label special reserve chicken**

lettuce puree, braised gem lettuce

*cru classé côtes de provence, rimauresq, var, 2019, france*

*nooh rosé, château la coste, provence*

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## **cambridge cream**

poached forced yorkshire rhubarb, rhubarb sorbet

*apasionado de josé pariente, rueda, 2023, spain*

*real drinks sparkling tea, peony blush*

or

## **strawberry tart**

70% amadei dark chocolate, poached strawberries, strawberry sorbet

*maury vintage reserve, mas amiel, languedoc, 2020, france*

*real drinks sparkling tea, peony blush*

**selection of British cheeses with accompanying condiments and crackers**  
**(as a dessert £8.50 supplement, as an additional course £16.50)**

**£65.00 three courses**

**£35.00 wine flight ~ £25.00 non-alcoholic pairing**

**coffee, tea or infusions with petit-fours £7.50**

# VEGETARIAN LUNCH TASTING

## **chiltern black ale bread**

malt butter

## **snacks**

~

## **wye valley asparagus**

homewood farm ewe's curd, smoked confit egg, salsa verde

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## **jersey royals**

dashi tea, pickled carrot, baby onions, sea herbs

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## **butter braised baby gem**

lettuce puree, old winchester custard, vinaigrette, confit garlic

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## **pre-dessert**

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## **cambridge cream**

poached forced yorkshire rhubarb, rhubarb sorbet, rhubarb and  
ginger cocktail

**or**

## **strawberry tart**

pistachio marzipan, 70% amadei dark chocolate, poached strawberries,  
strawberry sorbet

**selection of British cheeses with accompanying condiments and crackers**  
**(as an additional course £16.50 s a dessert £8.50 supplement)**

**six courses £95.00**

**£60.00 wine flight ~ £40.00 non-alcoholic pairing**

**coffee, tea or infusions with petit-fours £7.50**

# VEGETARIAN SET LUNCH MENU

## **mushroom velouté**

pickled mushrooms, toasted hazelnuts

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## **jersey royals**

dashi tea, pickled carrot, baby onions, sea herbs

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## **cambridge cream**

poached forced yorkshire rhubarb, rhubarb sorbet

**or**

## **strawberry tart**

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**selection of British cheeses with accompanying condiments and crackers**  
**(as a dessert £8.50 supplement, as an additional course £16.50)**

**£65.00 three courses**

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**coffee, tea or infusions with petit-fours £7.50**