

ARTICHOKE MENU

chiltern black ale bread

cultured butter

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snacks

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cornish lobster, scallop mousse

english garden peas, fennel dressing, pork belly crisp

garden ripe beef tomato tartare

smoked confit egg yolk, croutons, pickled cucumber, watercress

oxfordshire wild rabbit raviolo

rabbit tea, young carrots, pickled girolles

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fillet of cornish seabass

pickled vegetables, charred peppers, red pepper bisque

roast breast of adlington english label special reserve chicken

coco beans, stuffed courgette flower, courgette puree

saddle of english rose veal

globe artichoke barigoule, confit potato press, pickled baby onions

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sinodun hill goats' cheese set cream

honey tuille, mead jelly, sorrel and buttermilk ice cream

poached sarratt gooseberries

set gooseberry curd, elderflower sponge, gooseberry sorbet

english orchard cherry galette

morello cherry diplomat, 70% amedei chocolate somerset cherry brandy
ice cream

selection of British cheeses with accompanying condiments and crackers
(as an additional course £15.50 as a dessert £7.00 supplement)

£85.00 three courses

coffee, tea or infusions with petit-fours £6.50

VEGETARIAN ARTICHOKE MENU

chiltern black ale bread

cultured butter

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snacks

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green pea velouté

english garden peas, fennel dressing

garden ripe beef tomato tartare

smoked confit egg yolk, croutons, pickled cucumber, watercress

mushroom tea

carrot spaghetti, young vegetables, pickled girolles

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smoked romano peppers

pickled vegetables, charred peppers, red pepper bisque, borlotti beans

tempura courgette flower

coco beans, basil pesto, roast courgette

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sinodun hill goats' cheese set cream

honey tuille, mead jelly, sorrel and buttermilk ice cream

poached sarratt gooseberries

set gooseberry curd, elderflower sponge, gooseberry sorbet

english orchard cherry galette

morello cherry diplomat, 70% amedei chocolate somerset cherry brandy ice cream

selection of British cheeses with accompanying condiments and crackers
(as an additional course £15.50 as a dessert £7.00 supplement)

£85.00 three courses

coffee, tea or infusions with petit-fours £6.50

TASTING MENU

chiltern black ale bread

cultured butter

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snacks

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cornish lobster, scallop mousse

english garden peas, fennel dressing, pork belly crisp

cole ranch, cobb estates, mendocino, california, 2020, usa

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garden ripe beef tomato tartare

smoked confit egg yolk, croutons, pickled cucumber, watercress

cru tavel "les hautes roches", cellier des chartreux, gard, 2021, france

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oxfordshire wild rabbit raviolo

rabbit tea, young carrots, pickled girolles

"voski", xorab, vayots dzor, yeghgnadzor valley, 2021, armenia

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fillet of cornish seabass

pickled vegetables, charred peppers, red pepper bisque

etna rosso "circeno", terrazzese dell'etna, sicilia, 2014, italy

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roast breast of adlington english label special reserve chicken

coco beans, stuffed courgette flower, courgette puree

ginry 1er cru "le clos du gras long", 2020, france

or

saddle of english rose veal

globe artichoke barigoule, confit potato press, pickled baby onions

pommard village, domaine virely-rougeot, côte d'or, 2020, france

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pre-dessert

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poached sarratt gooseberries

set gooseberry curd, elderflower sponge, gooseberry sorbet

coteaux du layon de saint lambert, domaine ogereau, loire, 2023, france

or

english orchard cherry galette

morello cherry diplomat, 70% amedei chocolate somerset cherry brandy ice cream

maury vintage reserve, mas amiel, languedoc, 2018, france

selection of British cheeses with accompanying condiments and crackers
(as an additional course £15.50 as a dessert £7.00 supplement)

£120.00

£80.00 wine flight ~ £60.00 non-alcoholic pairing

coffee, tea or infusions with petit-fours £6.50

VEGETARIAN TASTING MENU

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cultured butter

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snacks

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green pea velouté

english garden peas, fennel dressing

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garden ripe beef tomato tartare

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mushroom tea

carrot spaghetti, young vegetables, pickled girolles

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smoked romano peppers

pickled vegetables, charred peppers, red pepper bisque, borlotti beans

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tempura courgette flower

coco beans, basil pesto, roast courgette

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pre-dessert

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poached sarratt gooseberries

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or

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