

ARTICHOKE MENU

chiltern black ale bread

cultured butter

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snacks

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cornish blue fin tuna tartare

pink radish and apple jelly, pickled mouli, apple, radish, oyster leaf

roasted salsify

hazelnut and herb pesto, pitchfork cheese sauce, toasted hazelnuts

locally shot partridge

confit leg tortellini, pickled mushrooms, mushroom sauce

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fillet of cornish cod

mrs carden's artichokes, sea herbs, pickled crosnes, smoked fish sauce, river fowey mussels

roasted pheasant

beetroot, burnt orange puree, radish, kale

oxfordshire venison

venison bacon crisp, parsley root puree, roasted baby parsnip, savoy cabbage, pickled onions, pinecone

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little lily goats' cheese

poached fig, malted candied almonds

amedei 70% dark chocolate galette

brazil nut marzipan, amedei dark chocolate ganache, pear william sorbet

english quince

poached, pureed and roasted quince, spiced cake, clotted cream ice cream

**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

cultured butter

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snacks

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cornish blue fin tuna tartare

pink radish and apple jelly, pickled mouli, apple, radish, oyster leaf
baroness nadine, rupert and rothschild, stellenbosch-elgin, 2023, south africa

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roasted salsify

hazelnut and herb pesto, pitchfork cheese sauce, toasted hazelnuts
viré clessé "cuvée e.j. thevenet", domaine de la bongran, 2019, france

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locally shot partridge

confit leg tortellini, pickled mushrooms, mushroom sauce
"grimalda", matošević, istria, 2020, croatia

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fillet of cornish cod

mrs carden's artichokes, sea herbs, pickled crosnes, smoked fish sauce, river fowey mussels
santorini pdo, anhydrous, santorini, 2023, greece

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roasted pheasant

beetroot, burnt orange puree, radish, kale
trattman riserva, girilan, sudtirol-alto adige, 2021, italy

or

oxfordshire venison

venison bacon crisp, parsley root puree, roasted baby parsnip, savoy cabbage, pickled onions, pinecone
bandol, château jean-pierre gaussen, provence, 2016, france

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pre-dessert

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amedei 70% dark chocolate galette

brazil nut marzipan, amedei dark chocolate ganache, pear william sorbet
marsala superiore dolce "garibaldi", martinez

or

english quince

poached, pureed and roasted quince, spiced cake, clotted cream ice cream
pomona, burrow hill, somerset, england

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

cultured butter

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snacks

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celeriac velouté

pickled apple, toasted walnuts, walnut oil

roasted salsify

hazelnut and herb pesto, pitchfork cheese sauce, toasted hazelnuts

mushroom tagliatelle

confit and pickled mushrooms, mushroom sauce

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artichoke risotto

mrs carden's artichokes, old winchester cheese

roasted crapaudine beetroot

yellow beetroot, burnt orange puree, white cabbage

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little lily goats' cheese

poached fig, malted candied almonds

amedei 70% dark chocolate galette

brazil nut marzipan, amedei dark chocolate ganache, pear william sorbet

english quince

poached, pureed and roasted quince, spiced cake, clotted cream ice cream

**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

cultured butter

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snacks

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celeriac velouté

pickled apple, toasted walnuts, walnut oil

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roasted salsify

hazelnut and herb pesto, pitchfork cheese sauce, toasted hazelnuts

~

mushroom tagliatelle

confit and pickled mushrooms, mushroom sauce

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artichoke risotto

mrs carden's artichokes, old winchester cheese

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roasted crapaudine beetroot

yellow beetroot, burnt orange puree, white cabbage

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pre-dessert

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amedei 70% dark chocolate galette

brazil nut marzipan, amedei dark chocolate ganache, pear william sorbet

or

english quince

poached, pureed and roasted quince, spiced cake, clotted cream ice cream

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