

# 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

## **greenfield's lamb**

lamb fat and herbs crust, lamb tartlet, lamb liver parfait

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## **sinodun hill goats' cheese soufflé**

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 soufflé**

sorrel and buttermilk ice cream

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# TASTING MENU

## **chiltern black ale bread**

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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

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

or

## **greenfield's lamb**

lamb fat and herbs crust, lamb tartlet, lamb liver parfait

*châteaun musar, gaston hochar, beqaa, 2017, lebanon*

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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

*"kabir" moscato di pantelleria, donnafugata, sicilia, 2022, italy*

**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**

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