ARTICHOKE MENU

chiltern black ale bread
whipped butter
~
amuse bouche
~
hand dived scottish scallop
pumpkin purée, pickled squash, black garlic, brown butter

autumn salad
baby parsnips, mrs kirkham, hazelnut mayonnaise, pickled baby onions

oxtail kiev
smoked celeriac purée, pickled carrots, oxtail sauce
~
line caught cornish seabass
roasted salsify, celery, pickled cucumber, sea herbs, salsa verde

saddle of oxfordshire venison
beetroot purée, pickled apple, roasted chestnuts, salt baked golden beetroot, brussels sprouts

partridge ballotine
cep ketchup, girolle mushrooms, date purée, baby turnips, pickled golden turnip
~
sarratt orchard poached quince
meadowsweet pastry cream, minus eight cider vinegar gel, caramelised white chocolate, apple sorbet

70% amadei dark chocolate mousse
chocolate sponge, blood orange sorbet

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

£85.00 three courses on Wednesday and Thursday evening
£95.00 three courses on Friday evening

coffee, tea or infusions with petit-fours £7.50

VEGETARIAN ARTICHOKE MENU

chiltern black ale bread
whipped butter

~

amuse bouche

~

pumpkin risotto
pickled squash, toasted pumpkin seeds, black garlic purée, english pecorino

autumn salad
baby parsnips, hazelnut mayonnaise, pickled baby onions

celeriac remoulade spaghetti
smoked celeriac purée, pickled carrots, parsley

~

roasted salsify
pickled cucumber, celery, sea herbs, salsa verde

salt baked crapaudine beetroot
pickled apple, roasted chestnuts, beetroot purée, baby turnips, pickled golden turnip

~

sarratt orchard poached quince
meadowsweet pastry cream, minus eight cider vinegar gel, caramelised white chocolate, apple sorbet

70% amadei dark chocolate mousse
chocolate sponge, blood orange sorbet

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

£85.00 three courses on Wednesday and Thursday evening
£95.00 three courses on Friday evening

coffee, tea or infusions with petit-fours £7.50

TASTING MENU

chiltern black ale bread
whipped butter

~

snacks

~

hand dived scottish scallop
pumpkin purée, pickled squash, black garlic, brown butter
montagny 1er cru, les chaniots, vignerons buxynois, 2023, france

~

autumn salad
baby parsnips, mrs kirkham, hazelnut mayonnaise, pickled baby onions
f-series old vine riesling, framingham, 2023, new zealand

~

oxtail kiev
smoked celeriac purée, pickled carrots, oxtail sauce
rooiland pinotage, kaapzicht, 2022, south africa

~

line caught cornish seabass
roasted salsify, celery, pickled cucumber, sea herbs, salsa verde
el transistor verdejo, telmo rodriguez, 2025, spain

~

saddle of oxfordshire venison
beetroot purée, pickled apple, roasted chestnuts, salt baked golden beetroot, brussels sprouts
chinon clos de l'echo, couly-dutheil, 2019, france

or

partridge ballotine
cep ketchup, girolle mushrooms, date purée, baby turnips, pickled golden turnip
focara pinot noir, d.o.c., colli pesaresi, mancini, marche, 2024, italy

~

pre-dessert

~

sarratt orchard poached quince
meadowsweet pastry cream, minus eight cider vinegar gel, caramelised white chocolate, apple sorbet
somerset pomona, the somerset cider brandy company, n.v. england

or

70% amadei dark chocolate mousse
chocolate sponge, blood orange sorbet
rutherglen old vine muscat, chambers, n.v. australia

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

£120.00 on Wednesday and Thursday evenings, and at lunchtime Thursday to Saturday.
£130.00 on Friday and Saturday evenings.

£90.00 wine flight ~ £60.00 non-alcoholic pairing

coffee, tea or infusions with petit-fours £7.50

VEGETARIAN TASTING MENU

chiltern black ale bread
whipped butter
~
snacks
~
pumpkin risotto
pickled squash, toasted pumpkin seeds, black garlic purée, english pecorino
montagny 1er cru, les chaniots, vignerons buxynois, 2023, france
~
autumn salad
baby parsnips, hazelnut mayonnaise, pickled baby onions
f-series old vine riesling, framingham, 2023, new zealand
~
celeriac remoulade spaghetti
smoked celeriac purée, pickled carrots, parsley
rooiland pinotage, kaapzicht, 2022, south africa
~
roasted salsify
pickled cucumber, celery, sea herbs, salsa verde
el transistor verdejo, telmo rodriguez, 2025, spain
~
salt baked crapaudine beetroot
pickled apple, roasted chestnuts, beetroot purée, baby turnips, pickled golden turnip
pinot noir, fattoria mancini, marche, 2024, italy
~
pre-dessert
~
sarratt orchard poached quince
meadowsweet pastry cream, minus eight cider vinegar gel, caramelised white chocolate, apple sorbet
somerset pomona, the somerset cider brandy company, n.v. england
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