

LUNCH TASTING

chiltern black ale bread

cultured butter

snacks

~

roasted salsify

hazelnut and herb pesto, pitchfork cheese sauce, toasted hazelnuts

viré clessé "cuvée e.j. thevenet", domaine de la bongran, 2019, france

~

fillet of cornish cod

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

santorini pdo, anhydrous, santorini, 2023, greece

~

roasted pheasant

beetroot, burnt orange puree, radish, kale

"trattman" riserva, girlan, sudtiroal-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, 2014, france

~

pre-dessert

~

little lily goats' cheese

poached fig, malted candied almonds

marlborough botrytis, greynacke, 2022, new zealand

or

amedei 70% dark chocolate galette

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

marsala superiore dolce "garibaldi", martinez

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

celeriac velouté

pickled apple, toasted walnuts, walnut oil
bordeaux abc, château saint florin, bordeaux, 2021, france

or

roasted salsify

hazelnut and herb pesto, pitchfork cheese sauce
bordeaux abc, château saint florin, bordeaux, 2021, france
seedlip garden 108, soda water

~

pan roast cornish skate

mrs carden's artichoke, sea herbs, pickled crosnes, smoked fish sauce
costers del segre "sisquella", celler pons, cataluna, spain
nooh kir

or

braised oxfordshire venison shoulder

venison bacon crisp, parsley root puree, roasted baby parsnip,
savoy cabbage, pickled onions
viña los vascos "cromas" gran reserva, vale de colchagua, 2019, chile
nooh rosé, château la coste, provence

~

amedei chocolate

clementine sorbet, chocolate ganache, poached clementines
porto rosé, offley, n.v.
real drinks sparkling tea, peony blush

or

english quince

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

cultured butter

snacks

~

celeriac velouté

pickled apple, toasted walnuts, walnut oil

~

artichoke risotto

mrs carden's artichokes, old winchester cheese

~

roasted crapaudine beetroot

yellow beetroot, burnt orange puree, white cabbage

~

pre-dessert

~

little lily goats' cheese

poached fig, malted candied almonds

or

amedei 70% dark chocolate galette

brazil nut marzipan, amedei dark chocolate ganache, pear william 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

celeriac velouté

pickled apple, toasted walnuts, walnut oil

or

roasted salsify

hazelnut and herb pesto, pitchfork cheese sauce

~

artichoke risotto

mrs carden's artichokes, old winchester cheese

~

amedei chocolate

clementine sorbet, chocolate ganache, poached clementines

or

english quince

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

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