

ARTICHOKE MENU

chiltern black ale bread

cultured butter

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amuse

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hand dived scottish scallops

celeriac puree, brown butter

salad of young beetroots

buckwheat, toasted walnuts, walnut dressing, horseradish ice cream

king quail

quail tea, quail leg cannelloni, pickled shallot

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pan roast cornish skate wing

artichoke barigoule, celery, brown butter

merrifield farm duck breast

turnip puree, pickled plum, crispy duck leg press

fillet of herefordshire beef

white onion puree, roasted chervil root, salsify, cavolo nero

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st james cheese

cherry compote, toasted walnuts, walnut dressing, celery

a tasting of sarratt orchard apples

cake, sorbet, press

poached english blackberry

vanilla mascarpone, granola, blackberry sorbet

**selection of English cheeses with accompanying condiments and
crackers**

(as an additional course £14.50 as a dessert £7.00 supplement)

£80.00 three courses at lunch

£85.00 three courses at dinner

(Wednesday and Thursday only)

coffee, tea or infusions with petit-fours £6.50

TASTING MENU

chiltern black ale bread

cultured butter

amuse

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hand dived scottish scallops

celeriac puree, brown butter

réserve particulière, andré scherer, 2021, alsace, france

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salad of young beetroots

buckwheat, toasted walnuts, walnut dressing, horseradish ice cream

cerasuolo d'abruzzo doc, talamonti, 2022, abruzzo, italy

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king quail

quail tea, quail leg cannelloni, pickled shallot

the stalker, roco winery, 2015, oregon, usa

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pan roast cornish skate wing

artichoke barigoule, celery, brown butter

vacqueyras "vieilles vignes", le clos des cazaux, 2021, france

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merrifield farm duck breast

turnip puree, pickled plum, crispy duck leg press

lytton spring, ridge estate, 2020, california, usa

or

fillet of herefordshire beef

white onion puree, roasted chervil root, salsify, cavolo nero

aynat, sicilia igt canicatti, 2019, sicilia, italy

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pre-dessert

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a tasting of sarratt orchard apples

cake, sorbet, press

maury vintage blanc, mas amiel, 2021, languedoc, france

or

poached english blackberry

vanilla mascarpone, granola, blackberry sorbet

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

selection of English cheeses with accompanying condiments and crackers
(as an additional course £14.50 as a dessert £7.00 supplement)

£105.00 tasting menu ~ £75.00 wine flight

(Available lunch and dinner)

coffee, tea or infusions with petit-fours £6.50

LUNCH TASTING

chiltern black ale bread

cultured butter

amuse

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celeriac risotto

roasted celeriac, old winchester cheese
réserve particulière, andré scherer, 2021, alsace, france

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salad of young beetroots

buckwheat, toasted walnuts, walnut dressing, horseradish ice cream
cerasuolo d'abruzzo doc, talamonti, 2022, abruzzo, italy

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slow braised herefordshire beef feather blade

white onion puree, roasted chervil root, salsify, cavolo nero
aynat, sicilia igt canicatti, 2019, sicilia, italy

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pre-dessert

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poached english blackberry

vanilla mascarpone, granola, blackberry sorbet
maury vintage réserve, mas amiel, 2018, languedoc, france

selection of English cheeses with accompanying condiments and crackers
(as an additional course £14.50 as a dessert £7.00 supplement)

five courses £68.50 ~ wine flight £50.00

coffee, tea or infusions with petit-fours £6.50

VEGETARIAN LUNCH TASTING

chiltern black ale bread

cultured butter

amuse

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celeriac risotto

roasted celeriac, old winchester cheese

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salad of young beetroots

buckwheat, toasted walnuts, walnut dressing, horseradish ice cream

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onion tart

chervil root puree, roast roscoff onion, pickled onion, autumn truffle

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pre-dessert

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poached english blackberry

vanilla mascarpone, granola, blackberry sorbet

selection of British cheeses with accompanying condiments and crackers
(as an additional course £14.50 as a dessert £7.00 supplement)

five courses £68.50 ~ wine flight £50.00

coffee, tea or infusions with petit fours £6.50

VEGETARIAN ARTICHOKE MENU

chiltern black ale bread

cultured butter

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amuse

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celeriac risotto

roasted celeriac, toasted pine nuts

salad of young beetroots

buckwheat, toasted walnuts, walnut dressing, horseradish ice cream

old winchester raviolo

mushroom tea, pickled shallot, mushrooms

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roasted jerusalem artichoke

black garlic puree, monk's beard, artichoke crisps

onion tart

chervil root puree, roast roscoff onion, pickled onion, autumn truffle

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st james cheese

cherry compote, toasted walnuts, walnut dressing, celery

a tasting of sarratt orchard apples

cake, sorbet, press

poached english blackberry

vanilla mascarpone, granola, blackberry sorbet

selection of English cheeses with accompanying condiments and crackers
(as an additional course £14.50 as a dessert £7.00 supplement)

£80.00 three courses lunch

£85.00 three courses dinner

(Wednesday and Thursday only)

coffee, tea or infusions with petit fours £6.50

VEGETARIAN TASTING MENU

chiltern black ale bread

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celeriac risotto

roasted celeriac, toasted pine nuts

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salad of young beetroots

buckwheat, toasted walnuts, walnut dressing, horseradish ice cream

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old winchester raviolo

mushroom tea, pickled shallot, mushrooms

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roasted jerusalem artichoke

black garlic puree, monk's beard, artichoke crisps

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onion tart

chervil root puree, roast roscoff onion, pickled onion, autumn truffle

~

pre-dessert

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a tasting of sarratt orchard apples

cake, sorbet, press

or

poached english blackberry

vanilla mascarpone, granola, blackberry sorbet

selection of English cheeses with accompanying condiments and crackers
(as an additional course £14.50 as a dessert £7.00 supplement)

£105.00 tasting menu ~ £75.00 wine flight
(Available lunch and dinner)

coffee, tea or infusions with petit-fours £6.50