

# SAMPLE MENU

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## Starters

Chicken en croute, Oxfordshire sauce, chicken skin crumb, brioche

Glazed pork belly, caramelised celeriac puree, blackcurrant ketchup, compressed apple, cider jus

Whipped goats cheese and salmon roulade, pickled cucumber, chives, dill emulsion

Cured mackerel, orange pickled fennel, pickled radish, chive emulsion

Heritage tomato, whipped basil ricotta, black olive ketchup, tomato gazpacho (v)

Quinoa pesto, orange segments, toasted pine nuts, pickled radish (v)

## Mains

Pan roasted Cornish cod loin, fennel barigoule, cavalo nero, champagne & whey sauce, caviar  
Roasted

Cotswold lamb rump, potato fondant, lamb belly ragout, basil puree, broccoli, lamb & garlic caper sauce

Grass fed chicken supreme, smoked truffle mash, wild mushroom & tarragon

Pork loin, rainbow carrots, burnt shallots, apple puree, mille feuille potatoes, demi glaze pork sauce

Courgette & quinoa fritter, sauce provencal, smoked almond & pickle fennel salad, green beans, lemon vinaigrette (v)(vg)

Wild mushroom & spinach pithivier, parmentier potatoes, truffle emulsion, charred cabbage (v)

## Desserts

Passion fruit mousse, macerated blueberries, bitter cocoa, coconut ice cream

White chocolate parfait, cherry sorbet, espresso curd, kirsch puree, cherry meringue

Raspberry crème brulee tart, Italian meringue

Deconstructed caramel cheesecake, lemon verbena, raspberry gel

Selection of homemade sorbets (v)(vg)

Selection of British cheeses, crackers and chutney (v)