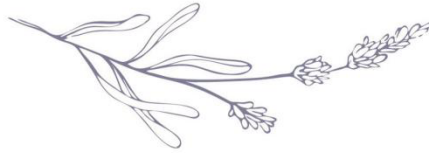


LAVENDER
restaurant



Spring Set Menu
Choose from 2 or 3 Courses

Focaccia Bread, butter

£4.50

STARTERS

Winter Carrot and Ginger Velouté,

Crispy sage (GF, VG, V)

Confit Duck Terrine,

Blackberry ketchup, granola crumb, micro herbs

Smoked salmon tartare,

Red trout caviar, micro herbs

Ham Hock Croquette,

Leek ragout, emulsion, topped with parmesan

Pan fried king prawns' gambas

Asian slaw (GF)

MAINS

Oxfordshire chicken supreme,

Rösti potatoes, sautéed asparagus, popcorn purée, chicken sauce

Herb-crusted rack of lamb,

Creamy mashed potatoes, minted peas, confit carrot, veal jus

Pan-seared tuna steak,

Crushed new potatoes, chili salsa, lemon emulsion (GF)

Slow-cooked Lentil Casserole,

Carrot emulsion, crispy onion (VG, V)

Pan-fried Seabass,

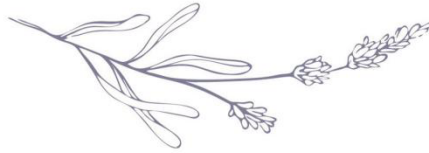
Green Emulsion, cockles, caviar, crispy parsnip



Our menu contains allergens. If you suffer from an allergy or intolerance, please do let a member of the restaurant team know upon placing your order. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.

(V) - Vegetarian ,(VG) - Vegan (GF) - Gluten Free

LAVENDER
restaurant



Spring Set Menu

DESSERTS WINE & PORT (50ml)

Tokaji, Late Harvest, Disznoko, Hungary	£8
Kopke Fine Ruby, Port	£7
Kopke Fine Tawny, Port	£7
Pedro Ximenez	£8

DESSERTS

Apple Tartlet,

Vanilla sorbet, cinnamon, and cinnamon anglaise

White Chocolate and Passion Fruit Cheesecake

Deconstructed Limoncello Tart,

Italian meringue, lime granola, lemon balm

Selection of Sorbets (VG)(GF)(V)

Chocolate Brownie,

Blood orange sorbet (GF, VG, V)



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