

Sample Menu

Canapés

Soy marinated mackerel, red apple purée & sorrel cress

—

Sea bass ceviche, pickled cucumber, mooli & yuzu dressing

—

Cured sea trout, wasabi mayonnaise, pea blini & baby watercress

—

English asparagus tips with grapefruit hollandaise

—

Beetroot & Sairass goats cheese cannelloni on pine nut sable

—

Rice paper roll of charred courgette flower, broad bean, pea & mint brandade

—

Barbecue Cotswold lamb rump, mint salsa verde on focaccia crostini

—

Confit cod cheek, garden pea foam on crispy cod skin

—

Dry aged ribeye beef with béarnaise sauce & English truffle

—

Foie gras parfait with pickled figs, rhubarb caramel on toasted brioche

Starters

Roasted English asparagus, poached Burford Brown egg &
Hollandaise sauce

—

Cornish crab salad, marinated golden beetroot, Granny Smith apple & rye toast

—

Creamy Burrata, oven dried Heirloom tomato salad & Parmesan tuile

—

Terrine of Landes Foie Gras & smoked ham hock, homemade piccalilli & toasted
brioche

—

Beetroot cured confit Salmon, baby watercress, pomello & pink peppercorn dressing

—

Warm salad of Arbroath Smokie, quails egg, confit Jersey Royal potato, chardonnay
& oyster dressing

—
Turnip & apple velouté, braised rabbit & tarragon emulsion
—

Salad of homemade goats curd, elderflower, English asparagus, garden peas & morel mushrooms

Mains

Seared fillet of brill, shaved English asparagus, salt mash samphire & lobster sabayon
—

Pumpkin gnocchi, roast Porcini mushrooms, aged Parmesan, wild rocket & English truffle
—

Roast Cotswold lamb cannon, spring onion risotto, wild garlic, broad beans & crispy leek
—

Steamed fillet of Dorade, crushed Jersey royals, black olive & smoked tomato dressing
—

Sous vide fillet of Gloucestershire pork, crispy pigs trotter, spiced lentils, parsnip puree & apple espuma
—

Dry aged fillet of Oxfordshire beef, horseradish pomme purée, roast baby artichokes, charred baby leeks & Madera jus
—

Roast wood pigeon, Alsace bacon, textures of beetroot, salt roast celeriac puree & caramelised walnuts
—

Cornish line caught Turbot, Scottish langoustine, sea purslane & baby spinach

Dessert

Chocolate & hazelnut delice, earl grey & cardamom ice cream, honeycomb & blackberry espuma
—

Poached Williams's pear, Rum Baba & Jerusalem Artichoke ice cream
—

Sweet eve strawberries, yoghurt parfait, pistachios & baby basil
—

Jersey cream & Tonka bean Panna Cotta, poached Rhubarb & ginger ice cream
—

Victoria rhubarb trifle, rhubarb schnapps granite, warm ginger doughnuts

Cox's apple Tarte Tatin, Calvados & apple puree, cinnamon ice cream

Organic lemon curd, toasted oatmeal, caramelised Italian meringue & blackcurrant sorbet

Bitter chocolate fondant, coconut & lemon grass ice cream