

The Woodland FEAST

Your chef today is Robin Popham

WELCOME COCKTAIL

White port, elderflower tonic & rosemary

Non alcoholic: Rhubarb shrub, elderflower tonic & rosemary

STARTER

Marinated & charred asparagus with nettle mayonnaise,
smoked cider vinegar & sourdough cracker

MAIN COURSE

Seared venison, blistered radish & smoked potato with beetroot,
rhubarb ketchup & smoked garlic mustard

For the vegetarians: Coal roast carrot polenta, blistered radish &
smoked potato with beetroot, rhubarb ketchup & smoked garlic
mustard

DESSERT

Poached rhubarb blistered over fire with rhubarb honey puree,
meringues & rhubarb jellies

CAMPFIRE

Home made marshmallows with cocoa & vanilla.
Fresh mint & nettle tea

If you have any food allergies, please inform a member of staff

ILLUSTRATED BY
Mia Underwood

