



## Seasonal Autumn menu

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### Starter

Roasted pumpkin salad with herby quinoa, pumpkin purée and caramelised pecans (Ve)

Confit pheasant terrine with a juniper scented red onion chutney, baby leaves and toasted brioche

Home cured Scottish salmon with pickled cucumber, quails' eggs and rye bread

Classic wild mushroom risotto finished with delicate herbs, vegetarian parmesan and truffle oil (V)

### Main

Duo of Oxfordshire venison (roast loin and haunch sausage roll) with sweet 'n' sour parsnips, thyme mash and red wine jus

Breast of free-range chicken stuffed with chestnuts and bacon with savoy cabbage and tarragon jus

Roasted sea trout supreme with swiss chard, new potatoes and champagne cream sauce

Celeriac, kale and chestnut loaf with shallot vegetarian gravy and roasted sweet potatoes (V)

### Dessert

Cranberry and almond frangipane tart with orange syrup and white chocolate ice cream

Sloe jelly with lemon shortbread crumble and a gin and tonic ice cream

Oxfordshire honey roasted plums and figs with cinnamon cream and an elderflower syrup

Fig, hazelnut and 'Old Hooky' ale cake with 'Dulce De Leche' custard

