



Seasonal Spring Menu

Starter

'Rectory Farm' asparagus with cured ham, a crispy hen's egg and chive hollandaise dressing

Caramelised onion, English goats' cheese and pine nut tart with spring leaves and a wild garlic dressing (V)

Middle Eastern spiced spring lamb with baba ghanoush, sumac roasted chickpeas and pomegranates

Flaked smoked trout, cucumber and pea timbale with lemon, crème fraîche and pea shoots

Mains

Duo of cornfed chicken with thyme roasted potatoes, asparagus purée and rich chicken jus

Oxfordshire pork tenderloin with potato gratin, baby leeks, crisp pancetta and sage sauce

Roasted salmon fillet with Jersey Royals, braised chicory and an orange butter sauce

Asparagus, chestnut mushroom and pecan filo parcel with Somerset brie sauce and Jersey Royals (V)

Desserts

Dark chocolate and pistachio tart with pistachio praline and raspberry sorbet

Warm "Hot Cross Bun" bread and butter pudding with blood orange custard

Liquorice panna cotta with English rhubarb and parkin crumb

Lemon and rosemary infused jelly with shortbread crumble and yoghurt ice cream

