

# 'Wild, Sustainable, Organic'

*Tasting Menu £40 Per Person*

## Snacks

*Pickled Quail Egg in Onion Ash, Salt Pig Charcuterie*

*(32 miles, 17 miles)*

## Bread & Butter

*'Cotswold Crunch', Butter we Churned Today & Garden Herb Salt*

*(22 miles, 0 miles)*

## Soup

*Oxford Gold Beer & Cobblers Nibbler Cheddar*

*(24 miles, 32 miles)*

## Salad

*Forge Farm Beetroots - Raw with a Dressing made from Vinegar*

*& Honey from Forge Farm with Really Fresh Cottage Cheese*

*(10 miles, 0 miles)*

## Starters

*Moreton Farm Mushrooms & Confit Egg with Truffle & Mushroom Broth*

*(11 miles)*

Or

*Hampshire Chalk Stream Trout, Dill Pickled Gherkin From Wykham Farm,  
Land Cress, Malt Vinegar Jelly & Cultured Cream*

*(44 miles, 5 miles, 0 miles, 0 miles)*

## Porridge

*Cotswold Grains, Forge Farm Sweetcorn & Butter we Churned Today*

*(21 miles, 10 miles, 0 miles)*

## Mains

*Newbottle Farm Beef, Potatoes from Newbottle Kitchen Garden,  
Greens from Our Small Holding & Beef Stock & Onion Paste*

*(1.4 miles, 1.4 miles, 10 miles)*

Or

*Squash & Pumpkin From Forge Farm, Pumpkin Seed Sauce  
& Greens from Newbottle Kitchen Garden*

*(10 miles, 1.4 miles)*

## Sweet

*Custard made from Forge Farm Hay & Honey*

*(10 miles)*

## Desserts

*Rosehip Custard, Hedgerow Fruit & Milk Crumble*

*(0 miles, 0 miles)*

Or

*Whipped 80 % Chocolate, Cotswold Dark Rye Cake & Toasted Rye Ice-Cream*

*(5 miles, 22 Miles)*

## Cheese

*Northamptonshire Cheese Board (32 miles) £3.50 Supplement*