



## Our Farm to Table Menu

We source responsibly—either from our own farm or from local producers committed to sustainable, ethical practices.

2 Courses & Filter Coffee or Tea - 32

3 Courses & Filter Coffee or Tea - 38

### Starters

Local Asparagus (V) (GF)  
Poached Hens Egg & Locally Foraged Wild Garlic Emulsion

Beef Shin Croquette (GF)  
Charred Leek Puree, Angel Cider Jus & Crispy Leeks

### Mains

St Catherine's Free Range Pork Tenderloin (GF)  
Orchard Apple Puree, Vale of Evesham Greens, Heritage Roasted Carrot & Angel Cider Jus

Spring Vegetable Risotto (GF) (V) (VEO)  
Charred Tenderstem, Toasted Seeds & Locally Foraged Wild Garlic Pesto

### Desserts

Orchard Apple & Honey Parfait (V) (GF)  
Caramel & Hazelnut Crumb  
*Contains Nuts*

Oxford Blue and Worcestershire Sauce & Shallot Cheese (V) (GFO)  
Local Celery, Grapes, Our Orchard Fruit Chutney, Wafer Biscuits & English Salted Butter

V - Vegetarian, GF - Gluten Free, GFO - Gluten-Free Option  
Please inform a member of staff of any allergies. Allergen charts are available on request. Our kitchen handles nuts and all dishes may contain traces of nuts.