



## 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

Vale of Evesham Asparagus (V) (GF)  
Softly Poached Hens Egg & Hollandaise Sauce

St Catherine's Pork Bon Bon (GF)  
Apple Ketchup, Crispy Sage, Celeriac & Pickled Apple Remoulade

### Mains

St Catherine's Lamb Noisette (GF)  
Pea & Mint Puree, Charred Baby Gem, Broad beans, Lamb Shoulder Croquette & Lamb Jus

Spring Vegetable Tart (GF) (V)  
Pea Puree, Asparagus, Broad beans, Spinach, Goat's Curd, Crispy Egg Yolk, Herb Dressing & New Potato Salad

### Desserts

Honey Apple Tart (V)  
Burnt Honey Custard, Orchard Apple Compote & Honeycomb

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.