



## 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)  
Potato Puree, Charred Leek, Roasted Heritage Carrot, Smoked Orchard Apple Puree, Burnt Honey & Angel Cider Glaze, Puffed Crackling

Spring Vegetable Risotto (GF) (V)  
Crispy Free Range Hen's Egg Yolk, Charred Tenderstem, Toasted Seeds & Locally Foraged Wild Garlic Pesto

### Desserts

Wye Valley Rhubarb (V) (GF)  
Rhubarb Compote, Vanilla Cream, Ginger Crumb & Poached Rhubarb

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.