

Spring Tasting

NEW HYPER
SEASONAL CHEF'S
TASTER MENU



SPRING TASTER - 'THE
HUNGRY GAP'

CHANGING EVERY
5 WEEKS
5 COURSES £50

WE ARE BRINGING YOU SOMETHING NEW AND WE'RE VERY EXCITED ABOUT IT. EVERY 5 WEEKS WE WILL BE OFFERING A BRAND NEW APPROACHABLE 5 COURSE TASTER MENU COMPLETELY ROOTED IN THE SEASONS. EACH WILL BE THEMED AROUND WHAT IS LOCAL TO US AND GROWN IN OUR KITCHEN GARDEN. WITH SUSTAINABILITY, WELFARE, AND ENVIRONMENT AT ITS HEART. THE FIRST MENU IS CALLED, 'THE HUNGRY GAP' RUNNING FROM APRIL 17TH - MAY 14TH

Seasonal Aperitif Rhubarb Bellini £12

Local Wild Garlic Soup

--

Wykham Farm Asparagus
Cotswold Gold Mayonaise

--

Purston Manor Lamb
Garden & Foraged Greens

--

Rhubarb Doughnut
Rhubarb Ripple

--

Dandelion Custard
Cornflower

Spring Taster

5 courses

£50 per person

THE HUNGRY GAP is the period of challenge in the British growing season where we rely on stored produce and foraging for ingredients. Forced rhubarb is a key ingredient at this time and asparagus plays a big role in this menu; alongside foraged greens and kitchen garden spinach and chard. Take a tour through the Oxfordshire countryside with each of Hendrik's perfectly created courses.

Spring Taster 5 courses £50 per person

'The Hungry Gap'

Local Wild Garlic Soup

--

Wykham Farm Asparagus
Cotswold Gold Mayonaise

--

Purston Manor Lamb
Garden & Foraged Greens

--

Rhubarb Doughnut
Rhubarb Ripple

--

Dandelion Custard
Cornflower

EVERY 5 WEEKS WE WILL BE CHANGING OUR 5 COURSE TASTER MENU, COMPLETELY ROOTED IN THE SEASONS AND CREATED AROUND WHAT IS LOCAL TO US AND GROWN IN OUR KITCHEN GARDEN. WITH SUSTAINABILITY, WELFARE, AND ENVIRONMENT AT ITS HEART. THIS MENU IS CALLED, 'THE HUNGRY GAP' A MOMENT IN THE BRITISH GROWING SEASON WHERE FRESH PRODUCE IS SCARCE, AND CREATIVITY LEANS ON FORAGING, PRESERVATION, AND THE VERY FIRST SIGNS OF SPRING

APRIL 17TH - MAY 14TH

Seasonal Aperitif
Rhubarb Bellini
£12