



**IN COLLABORATION WITH  
CHEF NICO**

**CANAPÉS**

Sourdough, ricotta, spiced figs & honey

Pork belly, apple & smoked black garlic mayonnaise

WYLD venison sausage roll, pickled apple & blackberry jam

**BREAD & BUTTER**

Milk bun with confit garlic & thyme butter

**TO START**

Pumpkin tart, smoked yoghurt, balsamic & crispy onions

**MAIN COURSE**

WYLD venison, burnt onions, pickled onions, pomme purée & wild mushrooms

**DESSERT**

Mini doughnuts, caramelised pear butter with white chocolate



**IN COLLABORATION WITH  
CHEF JAMES CARR**

**CANAPÉS**

Venison kebab, cherry glaze

Beetroot, honeycomb, beetroot crisp

Savoury sable biscuit, caramelised red onion, fresh herb mayo

**BREAD COURSE**

Herby focaccia, burnt shallot whipped butter

**TO START**

Crayfish crumpet, smoked crème fraîche, dill

**MAIN COURSE**

Cranley Barn Farm pork belly, BBQ carrot, smokey mash, carrot  
& fermented chilli purée, pork sauce

**DESSERT**

White chocolate ganache, sweet prosecco strawberries,  
elderflower, sponge cake



**IN COLLABORATION WITH  
CHEF JAMES CARR**

**CANAPÉS**

Berkswell bread & butter pudding, vinegar gel  
Fresh ricotta, spiced local honey, rye crisp  
Pulled beef brisket croquette, pickles

**BREAD COURSE**

Sourdough flat bread, confit garlic butter, fresh herbs

**TO START**

Regenerative beef carpaccio, rhubarb, fresh leaves, walnut crumb, garlic oil

**MAIN COURSE**

WYLD Venison, fire pit new potatoes, wild garlic purée, alliums, lamb jus

**DESSERT**

Dark Chocolate ganache, sourdough & brown butter cookie, honey tuile



**IN COLLABORATION WITH  
CHEF ANDY TOMLINSON & ALLIUM DINING**

**CANAPÉS**

Spring flowers - Oxeye daisy - Cultured cream - Potato

Artichoke - Truffle - Ragstone - Three cornered leek

**1ST**

Smoked carrot - Nasturtiums - Smoked ham

**2ND**

Raw WYLD venison - Coal oil - Mustard - Anise

**3RD**

Manor Farm lamb - Local asparagus - Alliums - Mushrooms

**4TH**

British strawberries - Sheep yoghurt - Sweet cicely



**IN COLLABORATION WITH  
CHEF HENDRIK**

**CANAPÉS**

Cottage cheese & Moreton Farm mushroom tart  
Cured beef fillet & smoked mayonnaise  
Pickled quail eggs in onion ash

**BREAD & BUTTER**

Made with heritage grains from Bruern Farm  
& fresh butter

**TO START**

Cured Hampshire trout, dill pickled  
Wykham Farm gherkins & cultured cream

**MAIN COURSE**

Wood roasted Wykham Farm hogget shoulder & BBQ loin with grilled  
carrots from Hendrik's kitchen garden & carrot top dressing  
*Served with potatoes from Hendrik's  
kitchen garden & herb butter*

**DESSERT**

Rosehip custard with blackberries warmed over the embers



**IN COLLABORATION WITH  
CHEF HENDRIK**

## **VEGETARIAN MENU**

### **CANAPÉS**

Moreton Farm mustroom tart with cottage cheese  
Pickled quail egg rolled in onion skin ash

### **BREAD & BUTTER**

Made with heritage grains from Bruern Farm  
& fresh butter

### **TO START**

Kitchen garden beetroots with pickled celery &  
raisin & walnut dressing

### **MAIN COURSE**

Stuffed courgettes with feta cheese & heritage Bruern grains  
& courgette flower salad with mint dressing  
Served with kitchen garden potatoes & herb butter

### **DESSERT**

Rosehip custard with blackberries warmed over the embers