The Future of Our Roots Menu

Starters
Fish and Fruit
Oak Smoked Mackerel on a bed of preserved lemons, with rhubarb puree and pea shoots

Goat’s and Beets
Goat’s cheese and beetroot terrine topped with toasted walnuts and sage, with rhubarb puree (V)
Served with lemon and tarragon bread

Main
Pork and Squeak
Juniper and herb rubbed pork belly, onion and savoy cabbage bubble & squeak, sautéed baby leeks, honey roasted heritage carrots, served with apple jus

Fungi and Squeak
Wild mushroom tart, savoy cabbage and onion Bubble & Squeak, honey roasted heritage carrots, and deep-fried kale, finished with a sherry cream. (V)

Dessert
Bread and Butter
Orange and Rosemary infused Bread & Butter pudding with NOVELTEA Tangier Whisky ice cream and a Rosemary brittle

Cheese and Crackers
Oxford Blue and Llchwedd cavern aged Cheddar, served with black pepper crackers and a sloe berry compote

Complimentary tea and coffee

Thank you to Eagles Butchers for sponsoring the pork belly this evening
Cocktails

The Golden Earl of Grey Martini
NOVELTEA Earl Grey Gin, Vermouth, Opihr Gin, Black Pepper, Rosemary and Citrus
£5

Gin Elder Spritz
NOVELTEA Earl Grey Gin, Bombay Sapphire, Briottet Rhubarb, St Germain Elderflower liqueur and Soda
£5

Tangiers Julep
NOVELTEA Tangiers Rum, Cachaca, Apple juice, Lime juice and Ginger ale
£5

Oolong Overdue Old Fashion
NOVELTEA Oolong Tea Whisky, Rose petals, Orange and Bitters
£5

Thank you to NOVELTEA for sponsoring the cocktail menu this evening

Non-Alcoholic Cocktails

Seedlip Garden with Rosemary and Indian Tonic
Tasting Notes: Pea, Hay, Hops, Rosemary, Thyme and Spearmint
£5

Seedlip Grove with Orange and Soda
Tasting Notes: Mandarin, Blood Orange, Lemongrass, Ginger and Sansho Peppers
£5
Wine and Beer

Red Wine
SANTA ALBA RESERVE PINOT NOIR, CURICO VALLEY
CHILE 2016
_Tasting Notes: Rich aromas of coffee, ripe strawberries and cloves with a subtle toastiness._

By the Glass 175ml: £4.75
By the Bottle: £20

White Wine
LEVIN SAUVIGNON BLANC CERTIFIED ORGANIC 2012
_Tasting Notes: Bone dry with crisp fresh aromas of citrus blossom, shows white peach, papaya, mango and hints of honeydew._

By the Glass 175ml: £5.25
By the Bottle: £19.50

Beer
COTSWOLD LAGER 5%
_Tasting notes: Hops, malt and barley_
£3.95