

THE ARTICHOKE MENU

chiltern black ale bread

lamb fat butter

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amuse

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pan fried isle of skye scallop

charred octopus, heritage carrots, pork and shellfish reduction

roasted salsify

black truffle crème fraiche dressing, toasted hazelnut, radicchio

pan roasted foie gras

foie gras ganache, agen prune, malted almonds, puff pastry

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fillet of scottish halibut

apple mussel and cider sauce, triple cooked chips, sea beet

saddle of venison smoked with douglas fir

venison sausage, red cabbage puree, crapaudine beetroot, beef dripping potato, flowering sprouts, onion and bacon crumb, sloe gin sauce

roast wooburn common partridge

black pudding, morteau sausage, roasted baby parsnip, russian kale, raisin puree, chestnuts, charred pear, partridge sauce

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vacherin cheese soup

quince compote, spruce powder, fruit bread

rum glazed pineapple

candied red chilli, pistachio pastry cream, whey meringue, szechuan pepper ice-cream

dark chocolate ganache

griottine cherries, buttermilk ice-cream, salt caramel, chocolate ricciarelli

trio of british cheeses with accompanying condiments and crackers

(as an additional course £12.50 as a dessert £5.50 supplement)

£50.00 three courses

a discretionary service charge of 12.5% will be added to the bill