

Adelina Yard  
Chef's Table

Tuesday 19<sup>th</sup> February

Snacks

Hand dived scallop, blood orange, almond, lardo

Burrata, smoked ox heart, buck wheat

Calcot onion, aged beef fat, Périgord truffle

Fermented kale, gnocchi, goat's cheese, Burford brown slow cooked egg

Roasted cod, smoked herring roe & sea lettuce butter sauce

Squab pigeon, salsify, chicory, marmalade

Selection of artisan cheeses (£10 additional cheese course)

Blackcurrant, caramelised apple, elderflower

Blood orange, buttermilk, wild fennel

Petit four

-65-

Wine pairing -65-