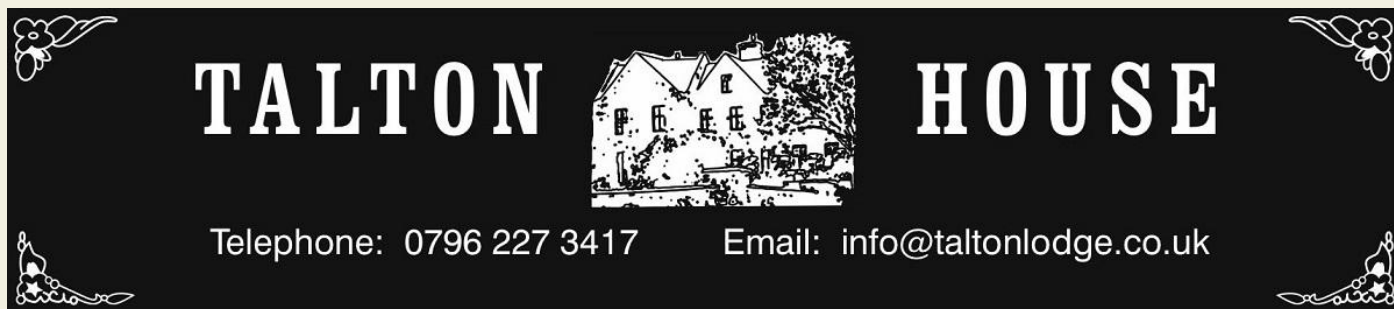




Menu - April to September

Picture long tables with candles, flowers, and generous bowls of delicious food to share. No stilted fine dining here. Our menus are devised with groups, and our environment in mind. We cook everything from scratch. We can do 1 meal and 1 takeaway over the duration of your stay, the kitchen is closed on Sundays and Bank holidays.

Dining Room and Tipi dinners; 1, 2, or 3 courses.

You create a menu for your group by selecting one option for each course. We can adapt most dishes to all dietary requirements. If you want us to lay, serve, clear and wash up (not drinks and glasses) the minimum spend is £650 (including wine from the cellar). If you are on a budget, we offer the option of delivering ready to eat meals (main courses in serving bowls) leaving the rest to you, for which the minimum spend is just £340 or £250 if it's takeaway pizzas. We have an incredible wine cellar with ***fine wines*** at 20-40% discount to retail prices starting at £30 a bottle - we don't think you'll find fine wine at a lower price.

Starters

£10 non-veg, veg £9, unless otherwise stated.

If your group is more than 15, you can choose 2 options, min. 8 portions per choice.

- Lemony spinach soup with za'atar and fenugreek buns £8.50
- Asparagus salad with radicchio, spring onions, hazelnut relish, wild rice, and pickled radish £9.50 (mid-July onwards with artichokes instead of asparagus)
- Beetroot & cauliflower pakora and spinach and spring onion pakora, with coriander and peanut chutney (vg)
- Ricotta dumplings with braised peas and little gem
- Chalkstream trout gravadlax, sour cream, pickled carrots, on blinis (vegan and veggie option with mushroom pâté)
- Chicken liver pate on brioche with apple chutney

Mains, choose one of the 'nights' below.

Feast night £24 non-veg, £22 veg

Choose one meat option and/or one veg option for your group. Then choose 4 of the sides below, or you can leave it up to us. We can adjust the seasoning so there are no clashing flavours. This is a convivial feast, not a restaurant style plated up affair. We invite you to share generous bowls of carefully prepared side dishes at the table where the vegetables take centre stage, and they are all included in the price of your main course.

Slow cooked Talton Lodge pork shoulder

Slow cooked hogget* shoulder (1 to 2 year old lamb) with shawarma spices and tzatziki

Meat BBQ. Chicken on the bone, Talton Lodge sausage with smoky harissa mayo

Veg BBQ. Kebabs with oyster mushroom, sweet corn, and halloumi, with tofu and tahini sauce and harissa (can be vegan)

Cornbread tart with goat cheese, mushroom, and onion

Asparagus and leek galette (after mid-July, artichokes instead of asparagus)

Sweet potato kibbeh with tofu and tahini sauce and harissa

Sides; they can all be vegan.

- Roasted new potatoes with garlic and rosemary
- New potatoes, peas, garden herbs, lemon
- Spiced roasted cauliflower and potatoes
- Roasted sweet potato and red peppers with freekeh and redcurrant dressing
- Spiced beetroot slaw with green lentils, quinoa, and toasted seeds
- Broccoli, green bean, red rice, and soy and ginger dressing
- Avocado, tomato, cucumber, little gem, black-eyed beans, creamy basil dressing
- Slow cooked aubergine and carrots with chickpeas and saffron yoghurt (cashew dressing for vegans)
- Roasted leeks, courgettes, tomatoes, and olives
- Orange, raw fennel and courgette, rocket and radicchio salad
- Watermelon, cucumber and feta salad with a mint dressing
- Baby leaves, cherry tomatoes, and flowers
- Talton Lodge slaw (chilli and lime dressing)
- Vegan Caesar salad

Flatbread Feast Night

£20 Meat: Slow-cooked lamb OR char-grilled chicken (MIN.8 for each choice), you can also add a veg topping from below.

£18 Veg/Vg: Choose 2 from the following 3: Shawarma oyster mushrooms; pea falafel; grilled haloumi

All with whipped feta or tahini; pickles; walnut dukkah; garden herbs

Pizza night £14-16

From our wood-fired oven in the Kitchen Garden, ask for a menu. (Min. order 15 pizzas). We make the dough, the tomato sauce, the toppings, season and chop the wood and cook them in our traditional wood-fired pizza oven. This is great on a Friday night when people are arriving in dribs and drabs. For the pizza, you may want to add a green salad for £3.50 per person. Min spend £250

Mexican taco night: £20/£18

Piles of proper corn tortillas, bowls of different fillings (beef chilli/jackfruit chilli; kidney bean stew; charred sweetcorn, pineapple, peppers and onions; and too many toppings to squeeze in - guac, pico de gallo, pickles, chipotle crema).

Pudding

£10.

If your group is more than 15, you can choose 2 options, then its min. 8 portions per choice.

- Flourless chocolate cake with coffee and cherry ice cream
- Chocolate and hazelnut meringue with summer fruit compote
- Rhubarb trifle
- Lemon curd crumble tart
- Rosewater apricots and strawberries, pistachio biscuit, cardamom and cinnamon ice cream
- Fig leaf panna cotta with an almond tuile
- Baklava with mint and honey ice cream
- Vegan baked cheesecake with damson compote

We can do vegan versions of most of the puddings, please ask.

About our ingredients.

We take great care sourcing our ingredients, fully aware of the effect industrialised farming has on our environment.

The pork is our own, raised here in the orchard, fed organically.

*Hogget is lamb that is 1 to 2 years old (lamb is under 1 year, and mutton is 2 + years). It is 100 % pasture fed from Kite's Nest Farm which is in a beautiful setting and is worth a visit during your stay: <http://www.kitesnestfarm.co.uk>. You can source your own meat from there and Rosamund will often introduce you to her animals, the offspring of those made famous in her book "The Secret Life of Cows".

The chicken and eggs are free range from Talton Mill opposite.

See here for Chalk Stream trout sustainability credentials;
<https://www.chalkstreamfoods.co.uk/pages/sustainability>

We use organic milk, butter, cheese, flour, pulses (UK grown), and rice.

If the fruit and veg listed are unavailable, we will make substitutes. We grow our own and buy from Worcester Produce or Drinkwater Farm in Chipping Campden.