

## TODAY'S LUNCH MENU

SERVED FROM 12:00-14:30

*Squash grown and purchased from  
our village vegetable harvesters at  
North Aston Organics*

**Seasonal Soup of the Week** 7.95 (v ve gfa dfa)

Served with homemade focaccia

*Locally sourced venison  
from Towcester*

**Wakefield Estate Venison Casserole** 19.95 (gf df)

Served on polenta and topped with kale crisps

**Red Radicchio Wraps** 13.95 (ve gf df)

Radicchio leaf stuffed with roasted aubergines, tofu, and carrots, served on a bed of roasted squash, and finished with red peppers and a confit of garlic sauce

**Crab Bisque** 16.00 (gf)

Served with crab dumplings, topped with lemon aioli and air dried ciliegini tomatoes

**Roasted Pumpkin Ravioli** 14.50 (v)

Homemade ravioli with pumpkin and Yurt ricotta cheese, served with a sage, lemon & butter sauce, topped with parmesan

**Blackened Grilled Halloumi** 9.50 // 14.50 (v)

Carrot and cucumber ribbon salad with pain perdu and chilli sauce

**Yurt Risotto** 8.95 // 13.95 (v vea gf dfa n)

Served with braised leeks and roasted lemon, topped with parmesan

**Homemade Tagliatelle** 16.50 (v)

Served with wild mushrooms and parsley & garlic sauce, topped with parmesan

**Mamma Clara Homemade Gnocchi** 13.95 (v n)

Potato gnocchi in an Oxford blue, roasted chicory, and walnut sauce

*Local blue cheese  
produced in Burford*

**Sustainable Catch of the Day** 19.95 (gf)

Served with wilted greens, pomme purée and girolles trifolati

*Sustainable fishing practices mean that the  
'Catch of the Day' doesn't result in overfishing  
as we serve day-boat fish from the south coast*

V Vegetarian // VE(A) Vegan (Available) // GF(A) Gluten Free (Available)

DF(A) Dairy Free (Available) // N Contains Nuts





## ALLERGEN INFORMATION

If you have a food allergy, please ask a member of staff for advice. We cater for all dietary requirements where possible.

Please note where our dishes contain nuts or gluten, we have stated so in the menu. However, because we are not a nut and gluten free kitchen, we unfortunately cannot guarantee there will not be traces in our dishes.

Please note some of our cheese may not be suitable for vegetarians, please ask a member of staff for more information.

Although thorough care has been taken, small bones may remain in fish dishes.

**Our main focus here at Nicholsons is sustainability. All our produce is ethically sourced, and we buy from local suppliers wherever we can. All our eggs are free range.**

## MEET THE YURT TEAM

Inga is a spectacular photographer capturing all Nicholsons company photos and running her own business, specialising in portraits (don't just take my word for it, visit [@inga\\_kebleryte\\_photography](#) on Instagram to see more) ... Her creativity does not stop there as she has recently taken a keen interest in pottery!! Inga was born in Lithuania but resides in the Cotswolds and loves an adventure.

Luis, our Portuguese chef, is one of the original Yurt members and has worked here for many years now, getting food to you in a speedy and immaculate manner! Originating from Sabrosa in the Douro Valley, Luis started as a kitchen porter at a young age until one day the chef recognised his flair for cooking, taking him under his wing... The rest is history!!

Enrico is our creative chef, taking inspirations from anything and everything... His journey began in Genoa, Italy, where his interest in food began due to his parents' traditional, Italian home-cooking. Enrico is also heavily influenced by the seasons, stating "Mother nature knows what's best and we should listen to her."

Francesca has immense creative skills, which are prevalent in her picture-perfect desserts and exquisite afternoon tea! Her powerful imagination originates from her love of drawing, having studied at an academy of arts in Verona close to her hometown of Mantova. Frankie originally learnt her baking skills from her grandma, who often said "Don't measure, use the feeling." With this philosophy in mind, Francesca has also created her own business.

Chloe, as well as her bubbly personality, has a wealth of hospitality knowledge having worked in the industry for a number of years... in this time she has travelled to all corners of the globe as a major part of the catering team for Formula One in 2019! She balances her Yurt life with the accounts department here at Nicholsons, where she is currently learning the ropes to further her career.

My name is Jacinta. I am the manager here at the Yurt and have written these introductory paragraphs about my colleagues because my main passion is people! I love to celebrate the talents of the amazing people I work with and am in awe of everything they achieve. I love sports and coaching, and I am currently studying a course in Events Management... the skills I have learnt will hopefully become apparent to you all in the coming months, with Yurt event evenings on the horizon!!