

TODAY'S LUNCH MENU

SERVED FROM 12:00-14:30

Seasonal Soup of the Week 7.95 (v ve gfa dfa)
Served with homemade focaccia

*Locally sourced venison
from Kirtlington*

Moroccan Salad 13.95 (v ve df)
Roasted seasonable vegetables served with homemade harissa and Moroccan bread

Grilled Venison Sausages 15.00
Served with a spiced bean stew and wilted cavolo nero

*Local blue cheese
produced in Burford*

Honey Roasted Goat's Cheese Risotto 14.00 (v gf n)
Served with sweet & sour walnut praline and watercress

Swiss Chard and Nutmeg Ravioli 14.50 (v)
Homemade ravioli served with Oxford Blue cheese sauce

Wild Rice and Braised Pak Choi Salad 11.00 (v ve df n)
Served with pickled beetroot, spiced nuts, and lime & ginger dressing

Bacalhau Fritters 15.00 (df)
Salted cod, olive and tomato fritters served with carrot salad and watercress tartar sauce

Sustainable Catch of the Day 18.50 (gf)
Served on a bed of caramelised baby leeks and a potato rosti, topped with crab & brandy sauce

*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

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!!

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 inspiration from anything and everything... His journey began in Genoa, Italy, where his interest in food began thanks 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."

Chloe, best known for 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.