

Lunch Menu




NIBBLES

Forge House Bakery sourdough with salted butter and extra virgin olive oil (gfa) £4  



Freshly baked homemade focaccia with beetroot, tahini and dill dip and an olive tapenade (gfa) £4  




Bowl of house marinated olives £4


STARTERS

Celeriac tarte tatin, Jerusalem artichoke, beetroot and cumin relish, fennel and apple (ve) £7.95   






Smoked mackerel scotch egg, brown crab emulsion, avruga and dill oil £9    



Braised pigs cheeks, sherry vinegar caramel, choucroute, hazelnut and parsley £9  

Twice baked Montgomery cheddar cheese souffle, walnut, watercress and pear £8.75     

Homemade soup of the day with freshly baked focaccia bread (ve, gfa) £8.75  

MAINS

Slow cooked Longhorn Beef, beef fat Pommes Anna, winter broccoli, horseradish emulsion, pickled radish, tarragon, roast onion and a bone marrow and red wine sauce £18.95     

Bean cassoulet, Jerusalem artichoke, glazed chestnut mushroom, braised carrot, cavolo nero (vea) £15.95  

Pan roast market fish, St Austell Bay mussels, squid ink and black garlic, champ potato, samphire and a shellfish bisque £19.50       

Ras El Hanout roasted cauliflower, chickpea tagine, chermoula and tahini dressing (ve) £15.95 

Wild mushroom arancini, sage gremolata, butternut squash, roast onion, romesco, crispy kale £15.95    

SIDES

Skin on fries with roast garlic aioli £4  

Parmesan and truffle fries £5  

Sauteed organic greens £4 

Buttered new potatoes in gremolata sauce £4 

House salad dressed with a mustard seed vinaigrette £4 

ve - Vegan

vea - Can be made vegan friendly

gfa - Gluten free alternative available

Please turn over for our full allergen information

Lunch at The Yurt

Served between 12:00-14:30

Wherever possible, our food is either foraged, locally-sourced, or harvested from our own kitchen garden. By using suppliers like North Aston Organics and North Aston Dairy, we aim to keep our food miles low. We support local farmers, day boat fisherman and use seasonal produce to bring you fresh, sustainably sourced food all year round. Please see our suppliers board for more information on who we work with. Please be aware, given that we are a small team that cook each dish fresh every day, there may be a slight wait at peak times.

ALLERGEN AND DIETARY INFORMATION

If you have a food allergy, please ask a member of staff for advice before ordering. We cater for all dietary requirements where possible and will endeavour to change dishes to suit where possible and can offer gluten free bread alternatives from Knife and Fork Bakery in Deddington, just ask your server.


Be aware we are not a nut and gluten free kitchen; we unfortunately cannot guarantee there will not be traces in our dishes. Our fryers are shared but we do separate fish products and do not cook gluten in them.

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 and shot in game.

Our menu is labelled with the following allergens in our dishes.

 Contains Gluten


 Contains Dairy

 Contains Sesame


 Contains Mustard


 Contains Crustacean


 Contains fish


 Contains Eggs


 Contains Sulphites

 Contains
Celery/Celeriac

 Contains Peanuts

 Contains Nuts

 Contains Soya

 Contains Lupin

 Contains Molluscs

OUR COMPANY VALUES

CREATIVITY- Using our knowledge and imagination to create dedicated projects of beauty, originality and sustainability.

DEDICATION – We work for our clients and associates with wholehearted commitment, enthusiasm and integrity.

PASSION FOR OUR PLANET-Our impact upon the planet is at the forefront in all we do and our work is undertaken with respect and consideration for the present and future health of the environment

THIS MENU IS PRINTED ON 100% RECYCLED POST-CONSUMER WASTE.