



Set Lunch Menu

Served Tuesday to Friday, 12:00pm - 14:30pm

Two Courses 23.50

Three Courses 28.50

STARTERS

Saltpig cured ham, mozzarella, North Aston Organics leaves, mustard vinaigrette   

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

MAINS

Creedy Carver confit duck leg, Asian style watermelon and cashew nut salad      

Butternut squash arancini, braised onion, romesco, English asparagus, crispy greens      

DESSERT

Wild nettle, lemon curd and rhubarb iced semifreddo with meringue  

Two scoops of ice cream or sorbet coupe (vea)  

ve - vegan, vea - can be made vegan friendly, gfa - gluten free alternative available
Please turn over for our full allergen information

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 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

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.

This menu is printed on 100% recycled paper.



@theyurtatnicholsons