














A Celebration Of Summer

CANAPÉS

Courgette arancini with pea and mint emulsion    

Basil-cured spring lamb loin and tomato on sourdough toast   

Native lobster tart with lemon verbena cream and smoked trout roe     

STARTER

Crispy duck leg salad, watermelon, cashew, spring onion, watermelon, garden beans, coriander and asian style dressing (vea)     

MAINS

Roast guinea fowl, sweetcorn risotto, girolle mushroom, summer truffle, lemon thyme jus   

Or

Chickpea panisse, sweetcorn risotto, girolle mushroom, summer truffle, lemon thyme jus (vea)   

DESSERT

Strawberry and prosecco jelly, basil sorbet, almond tuile, clotted cream    

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