

Minster Mill Sample Menu

Roasted scallop caramelised cauliflower purée, caper, preserved lemon £17

Cured salmon compressed cucumber, buttermilk, salmon caviar, dill £12

Baked potato mousse smoked onion, sour cream, chive £9

Breast of quail morel, smoked bacon, mushroom gravy £15

Aged fillet of beef pickled celeriac, Tewkesbury mustard £12

Aged loin of Cotswold lamb crispy belly, carrot, thyme sauce £28

Roasted Cornish turbot creamed leeks, roasted hazelnut, chervil velouté £29

BBQ celeriac roasted Granny Smith apple, pickled walnuts, puffed barley £19

Butter-poached sole pickled radish, haricot beans, potted shrimp sauce £24

Merryfield duck broccoli, orange, duck fat potato fondant £27

Oxford blue Banbury cake, spiced plum, garden honey £9

Rhubarb vanilla custard, roasted pistachio, rhubarb sorbet £10

White chocolate dill meringue, lemon granite, white chocolate crumble £11

Praline fondant lime curd, malt ice cream £11

“Apple tarte Tatin” muscovado sugar, brown bread ice cream £10

Selected regional cheese by Paxton & Whitfield £12

Tea, coffee or infusions & petits fours £5