



N A S T U R T I U M

COFFEE • BISTRO • RESTAURANT

Snacks

Onion Loaf. Marmite Butter. * £5

Snowdrop Mousse Tartlet. Smoked Eel. Apple. * £7

Lamb Belly Skewer. BBQ Glaze. Pickled Shallots. Chives.* £7

Starter

Fermented Spelt Porridge. Jerusalem Artichoke. Pickled Enoki. (V)* £11

Prawn Carpaccio. Ice Berg Ferent. Cucumber. Dill. Herb Emulsion. Pho.* £12

Duck Liver Parfait. Marmalade Gel. Candied Walnuts. Micro Celery. Foccacia. £10

Main

Braised Ox Cheek. Celeriac Puree. Celeriac Fondant. Kale & Hazelnut Crumb. * £26

Catch Of The Day. Fennel Butter Sauce. Roast Leeks. Braised Fennel. Onuga Caviar.* £24

Fried Gnocchi. Chestnuts. Wild Mushrooms. Mushroom Veloute. Parsely Oil. £20

Sides

Honey Roasted Carrots & Parsnips. £5

Pomme Puree. Nutmeg. Chives £6

Desserts

Chocolate Mousse. Coco Nib Tuile. Orange Caramel. Marzipan Ice Cream. £11

Lincolnshire Cheeseboard. Apple Spiced Chutney. Crackers £12

Christmas Pudding. Eggnog Ice Cream. Spiced Custard Foam. * £10

* Chefs Taster Selection £65p