

THE
OLIVE BRANCH

FOOD & DRINK
WITH IMPECCABLE BREEDING



Autumn

Tasting Menu

Snacks

Cream Cheese & Paddock Chive Toastie,
duck egg custard, Wiltshire truffle

125ML HAMBLEDON CLASSIC CUVÉE NV BRUT, HAMPSHIRE, ENGLAND

Lightly cured & smoked Sea Trout,
oyster mayonnaise, cucumber & dill

125ML HIRUZTA TXAKOLI 2018, HONDARRIBIA, BASQUE COUNTRY, SPAIN

Smoked & Roasted Carrot,
ricotta, seaweed, egg yolk, nasturtium

125ML *AU BON CLIMAT PINOT GRIS/PINOT BLANC 2018, CALIFORNIA, USA*

Northfield Farm 55 day Aged Dexter Beef,
chimichurri oil, bbq salad

150ML NEGROAMARO SALENTO 2018, IL PUMO, SAN MARZANO, PUGLIA, ITALY

Hogget Shoulder (Stretton),
caramelised artichoke, clams, sea vegetables

150ML DOMAINE A.F. GROS, HAUTES COTES DE NUITS 2013, FRANCE

Garden pea cream,
water mint, white chocolate, mascarpone

50ML NIVOLE MOSCATO D'ASTI D.O.C.G. 2018, MICHELE CHIARLO, PIEDMONT, ITALY

Aerated Chocolate
lovage, pear, Wiltshire truffle

50 ML MOSCATEL EMILIN, LUSTUA SOLERA FAMILIAR, JEREZ, SPAIN

Two Chimps Coffee – Shibui Loose Leaf Teas

Treats

£75.00 per person

(Please note tasting menu to be taken by the whole table.)

Wine Flight £45