

Minster *Mill*

Autumn/Winter Menu

Confit duck terrine
plum, pistachio

Chicken and guinea fowl pressing
blackberry, roast hazelnut

Smoked haddock “cullen skink”

Cured salmon
beetroot, horseradish

Roasted heritage squash
maple, fig (vegan)

Curried parsnip soup
yoghurt, tamarind (v)

“Prawn cocktail”

Jerusalem artichoke broth
pearl barley, celeriac (vegan)



Braised feather blade of beef
smoked potato, beef fat celeriac

Roasted Cotswold white chicken
onion, yeast

Duck breast
peach, red cabbage, duck fat potato terrine

Cornish cod
haricot beans, roast cauliflower, brown shrimp sauce

Mushroom pithivier
caramelised swede, parsley oil (v)

‘Cheese and onion’ risotto (v)

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Braised lamb shoulder
turnip, mint

Braised king oyster mushroom
orzo, soy (vegan)



Chocolate fondant
cocoa nib, yoghurt sorbet

Praline mousse
poached pears, bitter chocolate

Buttermilk panna cotta
blackberries, almond

Lemon posset
blueberry, pistachio

White chocolate ganache
raspberry sorbet

Toffee apple crumble tart
vanilla ice cream

British cheese selection
seasonal chutney (£3.50 supplement)

Maple roasted pineapple
coconut sorbet, mango, lime (vegan)