

TITHE BARN SAMPLE SUMMER DINING MENU

June, July, August 2019

Our menus are subject to change in response to the seasonal produce
sourced from our kitchen garden & farm

Bibury trout, crème fraîche, chilli jam

Spiced quail, radishes & yoghurt

Aged beef carpaccio, rocket & reggiano

Asparagus or beetroot rotolo (Asparagus Season Only) (v)

Cornish crab cocktail Vitello Tonnato

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Sea trout, samphire, butter sauce Breast of guinea fowl, vignole, aioli

Rack of Southrop lamb, ratté potatoes, rosemary, capers & anchovies

Duck breast, cherries, pistachio pilaf, labne (v)

Poached fillet of beef, consommé, tarragon, peas, baby carrots & radishes

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Summer berry meringue roulade

Apricot & almond tart

Chocolate pot Elderflower & gooseberry trifle

Cheese, soughdough, house jelly

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Coffee & teas

