





Lunch Menu





NIBBLES

Forge House Bakery sourdough with salted butter (gfa) £4  

Freshly baked homemade focaccia with a beetroot, tahini and dill dip and an olive tapenade (gfa) £4  






Bowl of house marinated olives £4



STARTERS

Smoked and roasted celeriac, wilted spinach, fried egg, sautéed mushrooms, watercress £9    







Monkfish scampi, Devon crab and coley fishcake, creamed leeks, chive aioli, sauce gribiche, smoked kipper and lemon velouté with avruga £11       






Miso-glazed and braised Paddock Farm lamb, sauce paloise, whipped sheep's cheese, baba ganoush, crisp flatbreads and dukkah £9.50       

Twice baked Montgomery cheddar cheese soufflé, walnut, watercress and apple £9     




Homemade soup of the day with freshly baked focaccia bread (ve, gfa) £8  




MAINS

English free-range chicken breast kiev with leftover sourdough crumb, wild garlic butter, creamed potato, purple sprouting broccoli, pickled mustard seed and roast chicken sauce £20      




Potato pavé, roast leeks, poached Mayfield's hen egg, winter greens, black garlic emulsion £18     


Sustainably-sourced market fish, St Austell Bay mussels, leek and herb gnocchi, turnip and kale in a North Aston Dairy cream sauce £22      

Roast hispi cabbage heart, Jerusalem artichoke, chestnut mushroom, spelt, toasted pinenuts, black truffle cream (ve) £17   



Roast winter squash arancini, roast pumpkin, sage salsa verde, white bean cassoulet, romesco and crispy kale (ve) £18   

SIDES

Skin on fries with roast garlic aioli £4   

Sautéed organic greens £4 

Buttered Pink Fir potatoes £4 

House salad, mustard seed vinaigrette £4  

ve - Vegan

vea - Can be made vegan friendly

gfa - Gluten free alternative available

Please turn over for our full allergen information

Lunch at The Yurt

Served between 12:00-14:30

Wherever possible, our food is either foraged, locally-sourced, or harvested from our own kitchen garden. By using suppliers in the village such as North Aston Organics and North Aston Dairy, we aim to keep our food miles low. We support local farmers, day boat fisherman and use seasonal produce to bring you fresh, sustainably sourced food all year round. Please see our suppliers board for more information on who we work with. Please be aware, given that we are a small team that cook each dish fresh every day, there may be a slight wait at peak times.

ALLERGEN AND DIETARY INFORMATION

If you have a food allergy, please ask a member of staff for advice before ordering. We cater for all dietary requirements where possible and will endeavour to change dishes to suit where possible and can offer gluten free bread alternatives from Knife and Fork Bakery in Deddington, just ask your server.

Be aware we are not a nut and gluten free kitchen; we unfortunately cannot guarantee there will not be traces in our dishes. Our fryers are shared but we do separate fish products and may cook gluten in them.

Please note some of our cheese may not be suitable for vegetarians, please ask a member of staff for more information.


Although thorough care has been taken, small bones may remain in fish dishes and shot in game.

Our menu is labelled with the following allergens in our dishes:

 Contains Gluten


 Contains Dairy


 Contains Sesame


 Contains Mustard


 Contains Crustacean

 Contains Fish

 Contains Eggs

 Contains Sulphites


 Contains
Celery/Celeriac

 Contains Peanuts

 Contains Nuts

 Contains Soya

 Contains Lupin

 Contains Molluscs

OUR COMPANY VALUES

CREATIVITY- Using our knowledge and imagination to create dedicated projects of beauty, originality and sustainability.

DEDICATION – We work for our clients and associates with wholehearted commitment, enthusiasm and integrity.

PASSION FOR OUR PLANET - Our impact upon the planet is at the forefront in all we do and our work is undertaken with respect and consideration for the present and future health of the environment.

THIS MENU IS PRINTED ON 100% RECYCLED POST-CONSUMER WASTE.