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2016

SPRIGS CO

PYTHOUSE KITCHEN GARDEN
TISBURY

SPRING EQUINOX

Saturday 23rd March

A R R I V A L

Fallow Venison Offal Skewer, Wild Mushroom Garum Glaze
Root Vegetable Skewer, Wild Mushroom Garum Glaze (*Vegetarian*)

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T O S T A R T

Fermented Wild Garlic & Potato Filled Pasta, Roasted Potato Skin Butter Sauce

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F R O M T H E F I R E

Brimley Pastures Guinea Fowl, Black Pudding & Guinea Fowl Sausage
Smoked Bacon & Onion Sauce

or

Cauliflower Steak, Roast Cauliflower Puree, Pickled Sunflower Seeds, Coral Lentils (*Vegetarian*)

Served with...

Hasselback Beetroots, Plum Stone Vinegar Glaze, Crispy Rosemary
Crushed Turnips, Fermented Spring Onion Butter
Ragu of Kales, Slow Cooked Onions & Garlic

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P U D D I N G

Rhubarb & Fermented Rosehip Parfait, Roast White Chocolate

Please inform us of any dairy, gluten & animal product preferences/intolerances.

We regret that last-minute dietaries can not normally be catered for. If you are booking on behalf of a group, please ask each guest for their dietary requirements and let us know in advance.

Please let a member of staff know if you have any allergies or require any information on ingredients used in our dishes.