



Example Menu (March)

Prologue

Blackberry Whisky Cocktail

Served with Rosemary, Truffle & Pumpkin Polenta Chips (Vegan)

To commence your evening in the most welcoming way you will be served this home-infused blackberry whisky cocktail, with rosemary and pumpkin from our Kitchen Garden, transformed into a complementary nibble.

& (Optional - Carnivore)

Oven Roasted Pancetta

This home prepared, cured and air-dried pork pancetta is a flavoursome morsel to get your taste buds activated.

We will now commence with 'Flavour Love' – three plates in rolling succession...

Plate One (vegan)

Spiced Chickpea Patti with Quince Chilli Jam

This dish offers an exotic escape straight into the flavour of India and will practically illuminate your taste buds with a homemade Quince Chilli Jam, whilst alluding to summer warmth.

Suggested pairing: Rhubarb & Cardamom Gin & Tonic or Fleur Fields Phoenix White

Plate Two (vegan)

Mint & Nettle Jelly, 'Eish Baladi' (Egyptian Bread)

Pumpkin & Roast Sunflower Seed Hummus

Pickled Beetroot, Pickled Cucumber

This plate is a cacophony of deliberately discordant mixture of flavours as we pass from winter into spring with mixed emotions; making the transition from Food Library preserves and winter produce of 2021, into the flavour of fresh spring nettle.

Suggested pairing: Fleur Fields Champ D'Amour White or Phoenix White

Plate Three (vegan or vegetarian option)

Nettle Ravioli

A comforting Italian classic, stuffed with freshly cropped nettles and herbs

Suggested pairing: Fleur Fields Phoenix White

Plate Four (Vegan)

Nettle, Mint & Apple Sorbet

This classic combination of apple and mint is given the earthy floral addition of nettle to cleanse your palate, offering up refreshing properties for health and digestion as we head towards our main dish.

Suggested pairing: Russet Vodka Liqueur

Plate Five (Pescatarian)

Pistachio & Pine Nut Crusted Halibut with Wild Nettle & Parsley Vichyssoise

This is a luxurious favourite of ours. The halibut has just arrived into season in the deep waters of Fair Isle & Viking. Again, local nettle is picked fresh to create a beautifully fresh yet indulgent Vichyssoise soup.

Suggested pairing: Fleur Fields Phoenix White

Or

Plate Five (Vegan)

Red Braised Mushrooms, Salt & Pepper Tofu, Aubergine Relish

Combinations of rich and rewarding texture, flavours and aromas in an Asian inspired dish.

Suggested pairing: Fleur Fields Roman Red

Plate Six (Vegan)

Lemon Olive Oil Cake

Fresh & Yes – 'De-Light-Full' dessert, served with Vegan Crème Anglaise

Suggested pairings: Blackberry Whiskey Liqueur, Blackthorn Liqueur

Or

Plate Six (Vegetarian)

Chocolate Mousse, Crème Anglaise, Chocolate Twirl

This is a classic, decadent, lush, dessert full of chocolate passion made with organic cream and fair-trade chocolate. Need we say more?

Suggested pairings: Blackberry Whiskey Liqueur, Blackthorn Liqueur

Or

Plate Six (Vegetarian)

Northampton Cheese Board, Quince Membrillo, Rosemary Crackers

A celebration of Northampton cheeses made by Hamm Tun Fine Foods. We deliver 'Cobblers Nibble', 'Little Birtie' and the 'Northamptonshire Blue' onto a plate as cheese to saviour, served with our Food Library Quince Membrillo and home-made rosemary crackers.

Suggested pairings: Blackberry Whiskey Liqueur, Blackthorn Liqueur

Notes:

*Our food is prepared in a kitchen that handles a variety of potential allergens. **Please note and contact us if you have allergies upon receipt of the menu. It is your responsibility to notify us before you join us at the Dining Club.***

Menu designed by Michael Mayhew with inspiration from the Food Library collection of books. Diners will be introduced to the books and food suppliers at the meal. This menu may change due to what is occurring in The Kitchen Garden, what is being foraged, and preserved, between ~ now and your arrival into The Food Library. We will inform you of any changes in advance of your arrival to The Food Library.

Cecil Road is a busy residential street. We ask that guests respect our neighbours and travel on foot or by taxi where possible, departing quietly after the meal. There are several steps up to our front door, please do notify us of any access requirements prior to arrival. We look forward to welcoming you.