



Example Menu

Plate One

Our first plates offer a sense of occasion through morsels of flavour, a selection of the curious, the lavish and delightful

Pea Jelly, Smoked Salmon and Herb Garlic Suzma

This tantalising pea jelly is served with sustainable smoked salmon and home-made yoghurt dip

Roasted Salsify on Food Library Pancetta

Salsify straight from our kitchen garden served with Michael's own-cured pork-belly delight

Polenta Chips with Mushroom Caviar

Tasty pan-fried polenta topped with a rich vegetarian mushroom caviar

Plate Two

Cured Venison with Celeriac and Black Truffle

This is November on a plate featuring a slice of Food Library cured venison, the winter root of celeriac and the deep, earthy flavour of black truffle

Tortellini en Brodo

This is home in a bowl; organic chicken and Italian ham in handmade tortellini parcels, settled in a day-long cooked chicken broth

Pumpkin and Nutmeg Risotto

Fresh, earthy, Autumnal, satisfying

Plate Three

Wild Rabbit Ragu with Tagliatelle

This is a Food Library signature dish. Taking four days to make, the rabbit is marinated in herbs, spices and red wine for up to two days. It is then cooked for a whole day and rested to deepen the flavours. Served with tagliatelle to mop up the sublime juices

Plate Four

Choose from

Coffee Poached Pear with

Coffee Jelly

Caramelised Black Pepper Popcorn

Dark, bitter, sweet and totally seductive

Or

Lemon Tart served with Crème Anglaise

A memory of sunshine, shining on the plate. Refreshing citrus clear in its intentions to offer light, elegant and sumptuous pleasure

Or

Northampton Cheese Board

A select range of Northampton cheeses by Ham Tunn served with Food Library Quince Membrillo and a selection of Food Library preserves and homemade rosemary crackers

Notes:

*Our food is prepared in a kitchen that handles a variety of potential allergens. **Please note if you have allergies 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 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 one week in advance of your arrival to The Food Library.