

A wooden cutting board is the central focus, displaying a variety of food items. On the left, a large, dark, glazed piece of smoked salmon sits. To its right, several slices of lighter-colored smoked salmon are arranged. In the background, a glass bowl is filled with sliced pickles. Two glass jars with metal clasps are also present: one on the left containing yellow mustard and one on the right containing orange mustard. A small vase with fresh herbs, including rosemary and purple flowers, is positioned behind the pickles. The entire scene is set against a dark, textured background.

Sharing Food

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Butcher and Deli Boards

Thick cut glazed Chiltern Ham, rare roasted Sirloin of beef, slow cooked treacle cured pork loin with caramelised red onion marmalade, water cress and mustards

Venison and herb, black pudding and sesame, smoked haddock and chilli, and classic pork sausage traditional Scotch eggs with piccalilli and dill pickles

Pressed cornfed chicken leg, leek and wild mushroom terrine, Confit duck leg with rosemary and garlic, and 6 hour slow cooked pulled pork with tarragon and caramelised shallots with beetroot and chilli chutney and bramley apple compote

Pheasant and chestnut, Venison and sour cherry, and Oxford pork sausage rolls with spiced brown sauce and oven fired tomato and herb sauce

Parma ham, braesolla, Milano salami, chorizo slices and smoked pork loin with capers, olives, spicy cherry peppers and smoked chilli chutney

Hot butchers Cumberland, pork and leek, venison, chicken and lamb sausages with mustards and Oxford sauce

Proper Fish Platters

‘Cold’ smoked salmon slices, ‘Hot’ smoked salmon flakes, Smoked trout fillet and smoked halibut, house cured gin and beetroot salmon fillet with dill gravelax, horseradish cream and mango chilli dressing

Poached native lobster, dressed Cornish crab, shell on King prawns, crayfish tails in Bloody Mary vodka sauce with lemon hollandaise and chive crème fraiche

Kilner Jars

Potted Chiltern ham with capers, parsley, shallots, gherkins and mustard

Smoked salmon, dill and crème fraiche mousse with lime and cracked pepper

Baked aubergine, tomato and roast shallot confit with smoked paprika and tarragon (V)

White bean, chick pea and sesame humus with coriander, garlic and lemon zest (V)

Vegetables and Bits

Griddled aubergine, courgettes, peppers and chicory with roasted garlic and thyme oil

Blue cheese, beetroot and spring onion frittata with spicy chilli mayo

Heritage rainbow and cherry tomatoes, basil dressing, mozzarella and olive pears with toasted pine kernels

Crisp gem leaves, garlic croutons, creamy cheese dressing and salted pumpkin seeds

Hot new potatoes in chive and cracked pepper butter glaze

Wilted Savoy and hispi, bean sprouts and edamame beans with light grain mustard and manuka dressing

Hand baked sun blushed tomato, olive, garlic and herb bolsters, crusty French sticks, baby rolls and bread sticks with unsalted butter, virgin olive oil and balsamic syrup

Cheese

Handmade local Artisan cheeses such as;

Truffled College White, Bix soft, St. Bartholomews, Sinodun Hill, Oxford Blue, Isis,

Served with crackers and wafers, orchard fruit chutney, pickled pears and dried fruits