

18, 19 & 20 SEPTEMBER 2020

THE VILLAGE GRILL

WITH RICHARD H TURNER



G R I L L S

SLOW GRILLED PRIME RIB OF BEEF, BONE MARROW NIHARI SAUCE
GARLIC CHICKEN WITH CHILI & LEMON
SMOKED PORK BELLY RIBS, TAMARIND & APPLE GLAZE
SPICED TOMAHAWK LAMB CHOPS, INDIAN GREEN CHUTNEY
SELECTION OF SMOKED SAUSAGES
KING PRAWN SKEWER WITH BUTTER SAUCE & GARAM MASALA
DEVILLED MONKFISH SKEWER WITH TOMATO & CURRY LEAF
BLISTERED PEPPER SKEWERS WITH SMOKED CODS ROE

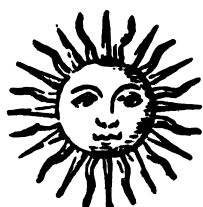
S I D E S

ASH BAKED SWEET POTATOES WITH ONION MARMALADE & BONE MARROW
SHAVED CELERY KOHLRABI & SPENWOOD SALAD
BAKED BEETROOT SALAD WITH HORSERADISH, HAZELNUT & RASPBERRY
DELI STYLE POTATO SALAD
ESCAROLE WITH ANCHOVY CREAM
CUORE DE VESUVIO TOMATOES WITH SHALLOT & EXTRA VIRGIN OLIVE OIL
WOOD GRILLED FENNEL WITH WATERCRESS, CREME FRAICHE, ANCHOVY & LEMON
SMOKED AUBERGINE WITH MINT, POMEGRANATE & CASHEW CREAM
WHOLE ROAST CAULIFLOWER WITH TANDOORI BUTTER SAUCE
GRILLED BROCCOLI WITH LOVAGE OIL, HERB LABNEH & BURNT LEMON

F L A T B R E A D S

LARDO, POTATO, SAGE & ONION
SAUSAGE & CRAB
SARDINE, TOMATO & BACON

£30 PER ADULT
£12 PER CHILD U16
BOOKING ESSENTIAL



THE · SWAN
ASCOTT · UNDER
WYCHWOOD