



The Phoenix Club Menu



Thursday, Saturday & Monday

Local bakery breads and Gloucestershire farm salted butter (V)

1st Course

Salt-baked heritage beetroots, frisee, toasted hazelnuts, Oxford blue cheese, orange puree and mustard dressing (NGCI, V)

2nd Course

Poached Penrith chicken mousse with red pepper, pickled apricots, toasted almonds, spiced crispy chicken scratching, curry emulsion and coriander-infused oil (NGCI)

3rd Course

Nori-wrapped fillet of cod stuffed with wasabi butter, roasted daikon, crispy lotus root and seaweed sauce

4th Course

Slow-cooked Herefordshire Beef short rib, creamy pomme puree, sauteed cavolo nero, carrot, crispy shallots and beef jus (NGCI)

5th Course

Black forest tart with preserved cherry

(NGCI – Non-Gluten Containing Ingredients; VE – Vegan; V – Vegetarian; DF – Dairy-Free)