

# the CROOKED BILLET Winter Fixed Price Menu

\*Vegan

## Starters

Fresh white Cornish crab meat. Kohl rabi, dill & apple slaw. Brown crab mayonnaise  
Crispy duck, cucumber, spring onion, pink ginger. Sesame soy  
(V) Pumpkin & oxford blue risotto cakes, butternut puree, toasted chestnuts. Crispy sage  
Smoked mackerel bonbon fishcakes. Gooseberry relish  
Smooth chicken liver parfait, toasted sour dough, red onion marmalade  
(V)\* Lebanese crisp bread. Hummus, baba ganouj, green olive tapenade, macadamia nut curd,  
tomato chili chutney  
Half freshly prepared lobster, king prawns, crispy bacon, parmesan crisp, avocado Caesar (£9  
surcharge)

## MAINS:

Monkfish Rendang, burnt lemon. Chargrilled broccoli, roast cauliflower. basmati  
Seared sea bass fillet, grilled shrimp skewer, spiced roast pumpkin, kale, pomegranate, walnut  
pesto  
(V) \* Roast celeriac. Glazed young carrots, grilled cauliflower, beetroot gratin, chickpea & cep  
falafel, almond sesame crumb  
Slow roast pork belly, braised pig cheek, garlic mash, brussel tops, sticky clementine anis jus  
Pink carved rump of lamb, dauphinoise, heritage carrots, buttered spinach, red wine jus  
Bombay chicken, roast butternut, pumpkin curry, basmati rice  
Aberdeen angus fillet steak, garlic & herb butter, portobello mushroom, vine tomatoes, skinny  
chips (£7 surcharge)

## Local free range bronze turkey

Traditional accompaniments. 2 days' notice. Minimum of 4 guests ordering

## DESSERTS

Poached pear, vanilla parfait, almond brittle, chocolate sauce  
Goopy wheat free brazil nut dark chocolate brownie, salted caramel ice cream  
\*Coconut panna cotta, pineapple, mango sorbet  
Tiramisu cheesecake, espresso dark chocolate biscotti  
Caramelised lemon tart, blackberry compote, crème fraiche  
Builders tea brulee, milk chocolate hobnob  
Sticky toffee pudding, toffee sauce, clotted cream  
An interesting & unusual selection of local cheeses. St Barts Nettlebed, Spenwood Ewes, Oxford  
blue. Chilterns soft jersey Oatcakes pear & walnuts (£3 Surcharge)

Lunch 2 courses £32/ 3 Courses £36

Evening 3 courses £40