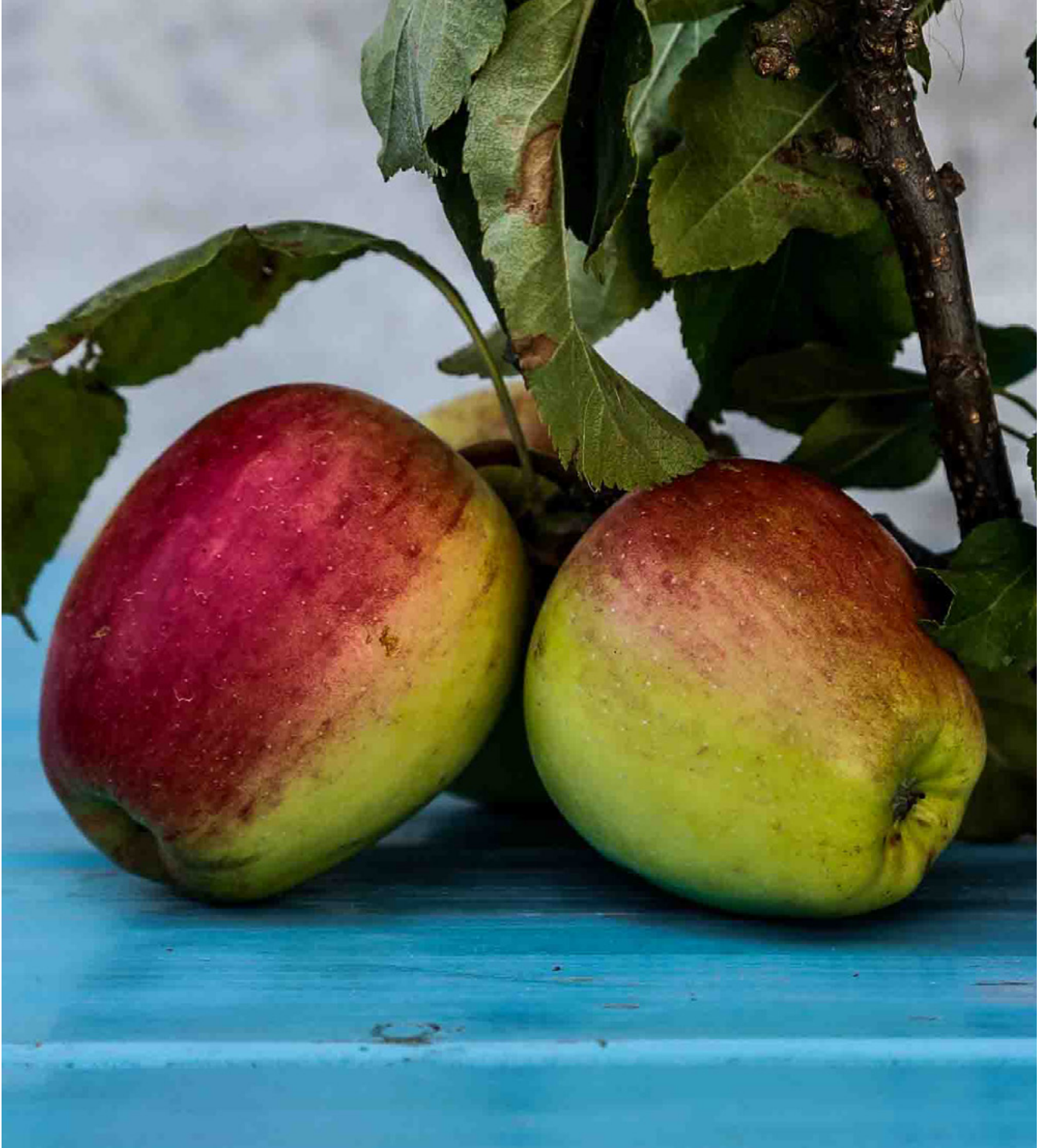


# bread & honey



Dining

2020

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# bread & honey

## Starters

### Beast & Fowl

#### Partridge Pot au Feu

Confit red leg, Guanciale pig's cheek bacon, Hispi cabbage, Chantenay carrots

#### Warm salad

Duck livers, bacon, dandelion, apples, Jerez Sherry vinegar, meat juices

#### Potted Hough

White Park Shin beef, cornichons, potato bread

#### Rillettes

Kilner jar potted 'Old Spot' pork, cornichons, onion marmalade, toast

#### Venison Carpaccio

Cured Denham Estate, Agen prunes, walnuts, dandelion, Earl Grey vinaigrette

#### Gammon Salad

Smoked ham hock, pickled young beetroot, horseradish savouries

#### Hot Beef Tea

Roast bone marrow, thyme



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## Starters

### Streams & Shores

#### Lobster Gazpacho

Native, piquillo peppers, smoked pimento, lobster juices, Arbequina olive oil

#### Spider Crab Bisque

Star anise, saffron, spider crab dumplings, rose harissa, rouille

#### Crab on Toast

Cornish, sourdough toast, land cress, lemon, Courchamps dressing

#### Potted Shrimps

Morecambe Bay, toasted soda bread, pickled cucumber

#### Exmoor Caviar

Potato pancakes, soured cream, cucumber pickle, chives

#### Pâté

Cornish smoked mackerel, Cheltenham beetroot, horseradish, soldiers

#### Cocktail

Avocado pear, Oxfordshire crayfish, cherry vine tomatoes, cocktail sauce

#### Tobermory Scallops

Hand dived, black pudding, pea cress, candy tomatoes, black pepper vinaigrette



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## Starters

### Land of Plenty

#### Soup

Organic cauliflower, aged Montgomery Cheddar rarebit fritters

#### Potage Jerusalem Artichoke

Cèpes, lemon thyme, extra virgin rapeseed oil

#### Cèpes & Potato Broth

Wiltshire truffle, first press Selvapiana olive oil

#### Vine Tomato Presse

Clear broth, San Marzano tomatoes, Merlot vinegar, baby basil, Planeta olive oil

#### Chopped Salad

Cos hearts, breakfast radish, sugar snaps, Datterini, vinaigrette Muscatel

#### Aubergine Caponata

Sweet & sour, celery, capers, vine tomatoes, basil, goat's curd, pane carasau

#### Tart

Innes Farm goat's curd galette, butternut squash, green salad 'vinaigrette'

#### Field Mushrooms

Roasted, crumbled Ragstone goat's cheese, thyme, Panko crumbs



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## Main Courses

### Beast & Fowl

#### Black Face Lamb

Scottish, confit potato, smashed Jerusalem artichoke, Hispi cabbage, meat juices, wild thyme

#### Goosnargh Chicken

Potato confit, peas, Ventrèche, Vin Jaune, meat juices, Périgueux truffles

#### Duck a L'orange

Five spice, anise, Tarrocco orange, essence of duck

#### Bresse Squab Pigeon

Forestiere, fine green beans, aged Madeira, Périgueux truffles

#### Roe Deer 'au Poivre'

Denham Estate loin, smashed Jerusalem artichokes, XO Cognac, spinach, potato fondant

#### Confit Pork Belly

Middle White pig, organic milled soft polenta, Reggiano, apple & pear mostarda

#### Tournedos Rossini

White Park beef rump, shaved truffle, Hassleback's, Périgourdine sauce

#### Label Anglaise Chicken

Butter poached, heritage potato confit, morels, Hispi cabbage, aged Madeira

#### Ox Cheek Carbonnade

Stout, sautéed cèpes, pancetta, pearl onions, beef liquor, chocolate, buttered mash

#### Risotto Parmigiana

6 hour veal ragu, oregano & lemon gremolata, Reggiano cracknel



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## Main Courses

### Streams & Shores

#### Roast Brill Troncon

Jansson'stin Temptation, Ortiz anchovies, melted onions, caviar drizzle

#### North Atlantic Fish Stew

Saffron, Glasshouse tomatoes, lemon balm

#### Cornish Mackerel

Line caught, Dijon mustard, herb crumbs, spinach

#### Blanket Sole

Pan fried, Morecambe brown shrimp, lemon, black butter

#### Hake

Cornish, roasted, butterbeans, lobster gravy, lemon thyme

#### Wild Sea Bass

Line caught, pan fried, salsify, surf clam vinaigrette

#### Salt 'n' Pepper Ling

Roasted, sprouting broccoli, spider crab hollandaise

#### Cornish Cod

Steamed, sea asparagus, trompettes de la mort, sea urchin butter

#### Gurnard Fillet

Pin oat crusted, sea kale, Seville orange, dandelion, parsley

#### Roasted Sea Bass

Tinkerbelle peppers, baby fennel, samphire, clam vinaigrette

#### Monkfish

Roasted brown shrimp, samphire, confit tomatoes, salsa verde



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## Main Courses

### Land of Plenty

#### Squash Caponata

Roast butternut, pine nuts, baby spinach, vincotto, pecorino, purple sage

#### Risotto di Fossa

Roasted cèpes, dandelion, Périgueux truffles, Pecorino di Fossa, acidulated butter

#### Beets & Curd

Roast rainbow beets, Shady Farm maple glaze, Innes goat's curd, wild rocket

#### Risotto

Parmigiana, carnaroli rice, wild mushrooms, lemon, garlic, parsley

#### Aubergine Imam Bayildi

Turkish, spiced aubergines, allspice, coriander, mint labneh

#### Ravioli

Butternut squash, smoked Ricotta di Bufala, purple sage, drawn butter, lemon thyme



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## Sides

### Land of Plenty

#### Jansson's Temptation

Échiré Butter Mash, Sea Salt

Aligot Mash, Comté, Shaved Truffle

Boiled Lover's Potatoes, Parsley Butter

Sarladaise Potato Confit, Garlic, Thyme

Shorthorn Dripping Roast Potatoes

Lancashire Hot Pot Potatoes

Goose Fat Potato Fondant

Triple Cooked Chips

#### Melanzane Parmigiana

Courgette Frito, Sea Salt, Lemon

Petit Pois, Crisp Ventrèche, Spearmint

Raw Veg Angel Hair, Walnut Vinaigrette

Marinated Candy Beetroot, Orange, Thyme

Steamed Tenderstem, Spring Greens, Hispi Cabbage

Chopped Salad, Cabernet Sauvignon Vinaigrette

Fine French Beans, Gentlemen's Relish

Butter Roasted Flat Field Mushrooms

Smashed Turnips, Swede & Carrots





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## Puddings

### Sugar & Spice

#### Bakewell Tart

Raspberries, almond, Devonshire clotted cream

#### Sundae

Rhubarb & custard, vanilla, fromage blanc, honey snaps

#### Pot au Chocolat

Amedei, Tarroco orange, crème fraîche, shortbread

#### Crumble Tart

Granny Smith apples, Cressan Pear, blackcurrants, clotted cream

#### Brûlée

Champagne rhubarb & rich vanilla custard, burnt cane sugar

#### Épouse

Ripe pear, walnut toast, quince royal jelly

#### Sticky Toffee Pudding

Sharrow Bay, molten butterscotch, vanilla ice cream

#### Profiteroles

Custard crème, Amedei chocolate sauce

#### Posset

Lemon curd, scarlet berries, Moscato d'Asti, vanilla seeds

#### Baked New York Cheesecake

Molten blueberries

