

# GREEN COW

KITCHENS

## NOVEMBER TASTING MENU

### **Swede Broth**

Bone Marrow, Oyster Leaf

### **Estate Venison Tartar**

Fermented Garden Carrot, Truffle Ketchup,  
Shiitake Mushroom

### **Organic Salmon**

Red Cabbage, Miso Caramel

### **Herefordshire Mallard**

Garden Brassicas, Salted Plum, Barley

### **Beauvale**

Baked Treacle, Caramelised Pastry

### **White Chocolate**

Cranberry, Pine

£50 per person without wines

£90 per person with wines



# GREEN COW

KITCHENS

## NOVEMBER TASTING MENU

VEGETARIAN

### **Swede Broth**

Worcester Gold, Oyster Leaf

### **Garden Beetroot Tartar**

Black Garlic, Smoked Ricotta

### **Pot Roast Kohlrabi**

Miso Caramel, Pink Grapefruit

### **Smoked Celeriac**

Garden Brassicas, Salted Plum, Barley

### **Beauviale**

Baked Treacle, Caramelised Pastry

### **White Chocolate**

Cranberry, Pine

£50 per person without wines

£90 per person with wines

