

# GREEN COW

KITCHENS

## FEBRUARY TASTING MENU

Thursday

### **White Onion**

Rhubarb, Worcester Blue

### **Mackerel**

Pink Grapefruit, Baby Gem, Pork Fat Salad Cream

### **Squab Pigeon**

Blood Orange, Mushroom

### **Saint Thom Goats Cheese**

Black Treacle Granola, Sorrel

### **Burnt Hay Cream**

Jerusalem Artichoke, Ginger, Estate Orchard Apple

£40 per person



# GREEN COW

KITCHENS

## FEBRUARY TASTING MENU

Friday & Saturday

### **White Onion**

Rhubarb, Worcester Blue

### **Mackerel**

Pink Grapefruit, Baby Gem, Pork Fat Salad Cream

### **Estate Ham Hock**

Langoustine, Fermented Garden Leek

### **Squab Pigeon**

Blood Orange, Mushroom

### **Saint Thom Goats Cheese**

Black Treacle Granola, Sorrel

### **Burnt Hay Cream**

Jerusalem Artichoke, Ginger, Estate Orchard Apple

£50 per person



# GREEN COW

KITCHENS

## FEBRUARY TASTING MENU

**Vegetarian**

### **White Onion**

Rhubarb, Worcester Blue

### **Garden Beetroot Grains**

36 Month Aged Parmesan, Pink Grapefruit

### **Mayan Gold Potato**

Fermented Garden Leek, Salt & Vinegar Rice

### **Butternut Squash**

Blood Orange, Mushroom

### **Saint Thom Goats Cheese**

Black Treacle Granola, Sorrel

### **Burnt Hay Cream**

Jerusalem Artichoke, Ginger, Estate Orchard Apple

