



## Dining *in* Plain Sight

Your delicious, fire-cooked feast will be supplied by Ross Anderson and team from outdoor cooking company ROAM.

### WELCOME DRINK

---

A glass of award-winning English sparkling wine by Candover Brook.

### CANAPÉS

---

Assorted flavoured bread with saffron, coriander and roasted garlic butters  
*(Gluten-free available)*

Field oyster mushroom meringue, duck liver parfait, red onion gel  
*(Gluten-free and vegetarian option available)*

Parmesan, cucumber, tomato, cave-aged Parmesan mousse, Parmesan crisp, pickled cucumber, and tomato powder.

### STARTER

---

Pea, arborio, aged parmesan, Burford brown, smoked trout  
Pea risotto, crispy poached egg, parmesan, test valley cold smoked trout.  
*(Gluten-free and vegetarian option available)*

### MAIN COURSE

---

Best end of Bowerchalke lamb asado, confit shoulder boulangère, asparagus, ember roasted beetroot, smoked cauliflower, and rosemary lamb sauce.  
*(Gluten-free and vegetarian option available)*



## Dining *in* Plain Sight

Your delicious, fire-cooked feast will be supplied by Ross Anderson and team from outdoor cooking company ROAM.

### DESSERT

---

Peach melba tart served with rosemary-smoked anglaise.  
*(Gluten-free and vegetarian option available)*

### CHEESE BY THE FIRE (PRE-ORDER)

---

Assorted British cheeses. Five assorted British cheeses, ROAM's seasonal chutney, bakery bread, oat biscuits and house butter. Served directly next to the OFYR fire pit.

*Pre-order by emailing: [eat@dininginplainsight.co.uk](mailto:eat@dininginplainsight.co.uk) priced at £20 per person.*

### WINE LIST

---

Pick from an exclusive wine list from Stone, Vine and Sun.

*Pricing per glass and per bottle is available.*

Please be advised that our products may contain or come into contact with common allergens, including but not limited to: milk, eggs, peanuts, tree nuts, soy, wheat, fish, and shellfish.

While we take precautions to minimise the risk of cross-contamination, we cannot guarantee that any of our products are completely free of allergens. If you have a severe allergy or dietary restriction, please email us within 48 hours of your booking at [eat@dininginplainsight.co.uk](mailto:eat@dininginplainsight.co.uk)