

TWINE

Sample Twine menu

Snacks

Panisse 7

Our own spice blend, tamarind puree

Potato 7

Whipped cod's roe, caviar

Home-made rolls for two 6.50

Lincolnshire Poacher salted butter

Starters

Isle of White tomatoes 13

Watermelon, Kidderton Ash goat's cheese

Cornish mackerel 16

Horseradish, Wye Valley gooseberries, radish, dill

Bruce's farm egg 15

Peas, broad beans, brioche

Chicken liver parfait 14

Wye Valley cherries, gingerbread, sweet wine

Ansty crumpet 15

Cornish crab meat, wasabi, caviar

Mains

Stone Bass 26

Aubergine, peppers, courgette, basil

Cornish cod 28

Jersey Royals, Crevette prawns, salty fingers

Merryfield duck 32

Malt Kiln farm apricots, fennel, chicory

South coast lamb 30

Vale of Evesham broccoli, anchovies, barrel aged feta

Risotto 23

Peas, smoked almonds, Isle of White tomatoes

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Desserts

Chocolate 12

Wye Valley cherries, almond

Ansty fruit roll 14

Colsten Bassett stilton, vintage port

Apricot bakewell for two 18

Malt Kiln apricots, clotted cream ice cream

Strawberry 11

Vale of Evesham strawberries, vanilla

Madagascan vanilla 11

Malt Kiln raspberries, peach

British cheese board 15

Pink pepper apple marmalade, fresh figs, home-made crackers

Coffees

Coffee and petits fours 7

Coffee and caramel chocolate

Passion fruit and Ardbeg pate de fruits

Ameretti biscuit

To enjoy after

Espresso Martini 12

Dirty Chai Martini 12

Liqueur coffee 4.50 + spirit prices

Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order. A discretionary service charge of 10% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.