



greenhills
COUNTRY HOUSE HOTEL



Field to Fork

Amuse-Bouche

A taste of The Smokey Shed

First Course

Jersey beef tartare | hash brown | Jersey tallow mayonnaise
Jersey tallow mayonnaise | pickled mustard seeds **GF**

Second Course

Homemade cavatelli | autumn mushrooms | slow-cooked hen's egg
chicken and thyme glaze

Third Course

Roasted pumpkin | pumpkin seed dukkah | apple cider emulsion | crispy sage **V GF**

Fourth Course

Jersey beef sirloin | oxtail bonbon | carrot purée | black garlic | crispy shallots | beef jus **GF**

Fifth Course

Jersey apple tarte Tatin | Jersey black butter crèmeux | baked apple sorbet **V**



WOODLANDS
BUTCHER & WINES

V Vegetarian **GF** Gluten-free

