



THE INN AT OLIVER TWISTZ

SIX COURSE TASTING MENU

WILD MUSHROOM

Parmesan Arancini | Celeriac | Pickled Shallot | Crispy Sage | Truffle

DUCK

Pan-Seared Duck Breast | Beetroot | Blackberry | Celeriac | Duck Jus

SEA BASS

*Pan-Seared Sea Bass | Butter-Braised Leek | Mussels | White Wine & Chive Sauce |
Herb Oil*

LAMB

*Roast Loin of Lamb | Confit Lamb Shoulder | Smoked Aubergine | Heritage Carrot
| Dauphinoise | Rosemary Jus*

APPLE & ELDERFLOWER

Green Apple Sorbet | Elderflower | Compressed Apple | Oat Crumble

CHOCOLATE, PEAR & HAZELNUT

*Dark Chocolate Delice | Spiced Poached Pear | Hazelnut Praline | Chocolate
Crumb | Vanilla Bean Ice Cream*

PLEASE INFORM A MEMBER OF THE TEAM OF ANY ALLERGIES OR DIETARY REQUIREMENTS

OPENING TIMES

Friday & Saturday evenings

Sunday Roast: 1:30pm, last orders 4:30pm