Hire a Chef
bring the dining experience to you

The Hudnalls Hideout - Bespoke Treehouse Menu

Our Chefs make everything from scratch, using as much local, seasonal & foraged produce as possible. Which means our menu will change throughout the year. We pride ourselves on being a zero-waste kitchen and, using as many "waste" products as possible.
This menu has been designed with the Treehouse cooking & dining area in mind.
To be enjoyed in the comfort of the Treehouse interior or outside on the deck area, surrounded by the glorious nature of an ancient woodland

Starters

Seasonal vegetable soup, sourdough & butter

Liver pate, crispy onion & seed crumb, bacon jam, oatcakes

Lime & vodka cured trout, beet-kraut, horseradish crème, rye bread

Twice baked Double Gloucester cheese souffle, chive oil, pickled walnut

Tortellini en Brodo, handmade filled pasta in a rich meat broth

Mains

Local dry aged beef fillet or ribeye on the bone, beef dripping chips, forest mushroom, slow roast onion & tomato, with bearnaise sauce, rocket & parmesan salad

Local dark beer braised ox cheek, mash, beef fat confit carrot, walnut crumb, pan jus

Wild boar or GOS pork, fennel & orange salad, fermented blueberry ketchup, dripping chips

Pearl barley risotto, Jerusalem artichoke puree & crispy skins, peanut & parsley pesto

Miso glazed aubergine, steamed peanut rice, house kimchi

Seasonal & sustainable fish of the day, braised fennel, bok choi, lobster bisque sauce

Hire a Chef
bring the dining experience to you

Desserts

Warm rum & coffee chocolate fondant torte, almond brittle, blackberry **(gf)**

Spiced earl grey tea & date pudding, fermented blueberries, treacle toffee sauce **(gf)**

Torched lemon tart, lemon curd & puree, meringue, raspberry

Apple tarte tatin, tonka & anise butter caramel, apple puree (V)

Gloucestershire cheese platter, crackers, chutney & grapes **(£8 per person surcharge)**

Please inform us of any food allergies or intolerances at time of booking
Ask about allergens at time of booking, dishes can be adapted to suit most diets

Hire a Chef
bring the dining experience to you

HARTS BARN
cookery school