

Welcome

Juliana's is named after the daughter of Sir Baptist Hicks, a seventeenth century silk trader and reputedly the richest man in England at the time.

A loyal supporter of King Charles I, Hicks not only built the Almshouses and the Market Hall, but the beautiful Campden House which he ordered to be burnt down during the English Civil War lest it fall into the hands of the Parliamentarians.

Juliana's Dinner 7:30pm – 9:45pm Tuesday – Saturday

2 Courses: £39.50

3 Courses: £49.50

Tisanes & Coffee with Petits Fours: £4.75

An additional cheese course may be taken at a supplement of £12.50

Executive Head Chef Damian Clisby

Pastry Chef Emilie Lenoir

If you suffer from any food-based allergies please alert us when ordering. For the comfort of other guests, we respectfully ask that mobile phones are switched off during dinner. A discretionary 10% service charge will be added to your bill for your consideration.

Starter

Roast Squab Pigeon

confit leg, preserved lemon quinoa, pistachios

Seared Diver-Caught Scallops

cauliflower & almond purée, toasted almonds, cauliflower & onion bhaji

Gloucester Old Spot Pork

slow roast belly, crisp cheek, pineapple purée, compressed pineapple, pig trotter tuille

South Coast Crab

crab & coconut bisque, fennel & ginger cream, tempura

Parmesan Gnocchi

pan fried, parmesan & celeriac purée, parmesan biscuit, quail's eggs

Main Course

Roasted Halibut

chorizo, chick pea & shrimp cassoulet, broccoli purée

Pan Fried John Dory

Avruga caviar, fondant potatoes, carrots & tarragon

Lighthorne Lamb

roast rump, braised shoulder, sweetbreads, creamed potato, turnips & spinach, wholegrain mustard sauce

Game Daily

seasonal garnish

“Long Horn” Rare Bread Beef

roast fillet, braised feather blade, foie gras & spinach pithivier
caramelised Roscoff onion purée