

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

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

Preserved Lemon Quinoa

Pineapple puree, compressed pineapple, salad

Carrot & Coriander Velouté

fennel & ginger cream, tempura

Main Course

Parmesan Gnocchi

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

Wild Mushroom Risotto

winter truffles

Desserts

Tart Fin of Granny Smith Apple

apple sorbet, Calvados & raisin puree

Recioto Della Valpolicella, Nicolis, Italia 2004, Glass £14.50

Tiramisu

macaroon, tiramisu, white coffee ice cream

Château La Clotte-Cazalis, Sauternes 2001, Glass £10.00