

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

3 Course: £49.50

Tasting Menu: £59.50

Tisanes & Coffee with Petit Fours: £4.75

Additional cheese course may be taken
at a supplement of: £9.00

Executive Head Chef Damian Clisby

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

Gressingham Duck

duck liver parfait, smoked breast, salad of pea shoot, confit leg & pickled girolles

Roast Saddle of Rabbit

crisp parma ham, salad of pickled carrots & herbs, mustard dressing

Crisp Pheasant Egg

soft boiled pheasant egg, summer vegetables, mayonnaise & celery salt

White Peaches

broad bean salad, feta cheese, olives & mint

Diver-Caught Scallop

ceviche of scallops, avocado, citrus fruit & sesame, coriander shoots

Main Course

Cornish Lemon Sole

samphire, roast aubergine, Brixham crab, curry sauce

Fillet of John Dory

ravioli of Cornish blue lobster, tomato fondue, braised baby gem

Cornish Lamb

roast rump, crisp sweetbread, Lebanese spiced shoulder, aubergine & cumin purée, lingot beans, red pepper jus

Roast Squab Pigeon

roast breast, stuffed leg, quinoa, cherry & chocolate purée

Paddock Farm 'Tamworth' Pork

roast loin, braised cheek and trotter, potato crisp, pommes purée

Dessert Menu

Strawberry Soup

white chocolate parfait, compressed strawberries,
strawberry sorbet

Vin De Fraise Cristallo, Switzerland NV, Glass £18.50

Lemongrass Panna Cotta

carpaccio of pineapple, coconut foam, pineapple & rum granite

Gewurztraminer Grand Cru, 'Altenberg', Alsace 1996, Glass £15.50

Raspberries & Yoghurt

set vanilla yoghurt, raspberries, lime sorbet

Château Rieussec, Sauternes Grand Cru 1999, Glass £13.50

Nectarines & Cream

poached nectarines, Chantilly, orange dentelle

Tokaji Aszű 5 Puttonyos, Hungary 2002, Glass £14.00

Amedei Chocolate Parfait

condensed milk espuma, roast macadamia nut ice cream

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

A Selection of Local Cheese

Fig & almond wheel, celery, apple, semi dried grapes,
quince jelly, walnut & raisin bread, wafers

OR

A selection of local cheese can be taken as an additional course
either before or after desserts: £9.00 per person

Cheese

Cotswold Organic Brie

Made by Simon Weaver, this soft light cheese has a fresh yet flavoursome taste which comes from a herd, that happily, grazes the clover meadows of Kirkham Farm in the Cotswold Hills

Berkswell

A hard, unpasteurised ewes' milk cheese made by Stephen Fletcher and his mother at Ram Hall, Berkswell. Its crusty ridged rind has an aroma of lanolin, in contrast to the complex flavours of roasted nuts and caramelised onions.

Hereford Hop

Charles Martell revived this old Hereford cheese in 1988. It is made using Hereford hops and pasteurised cows' milk from his own herd at Pond Farm, Whittington. It is supple and 'Caerphilly-like', and is coated with the flaky natural rind of toasted hops which give a crunchy texture and a slightly yeasty taste.

Cerney Ash Goats

Created by Lady Angus, this distinctive handmade goats' cheese is given maximum flavour by using unpasteurised milk. Her cheeses are named after the pretty village of Cerney in Gloucestershire, and this original is dusted with a fine layer of ash. It has a mild, zingy, citrus taste with a delicate goaty finish.

St Eadburgha

This organic farmhouse cheese is made at Gorsehill Abbey in Broadway by Michael and Diane Stacey. It has a white rind similar to Brie and is mild and firm when young, developing a rich aroma and a creamier texture as it ages.

St Oswald

This powerful aromatic rind washed cheese won the Gold Award for the best English cheese at the British Cheese Awards 2007. An organic cheese, also from Gorsehill Abbey, made using milk from cows which have grazed in pastures of ancient pear trees.

Cotswold Blue

An organic cows' milk cheese made by Simon Weaver at his Cotswold dairy at Kirkham Farm, Upper Slaughter, Gloucester. This soft blue cheese has the fresh yet flavoursome taste from a herd which happily graze the clover rich meadows of the River Dikler.

Poças Port		100ml	Bottle
Late Bottled Vintage	2002	£8.00	£50
Colheita, Vintage Tawny	1986	£11.00	£70
Colheita, Vintage Tawny	1970	£18.50	£120

Tisanes & Coffee

Served with a selection of Petits Fours
£4.75 per person

Coffee, tea and infusions may be taken at your table or in Juliana's Bar, where you may wish to enjoy our fine selection of digestifs.