

A LA CARTE

TO START

Spring Salad

violet artichokes, almond ajo blanco, garden peas & apricot | 14

Chalk Stream Trout Ceviche

Isle of Wight tomatoes, basil, sourdough croutons, dashi | 16

Grilled Cornish Octopus & Smoked Mussels

cauliflower, Cape Malay chutney & spice chilli crisp | 16

Sourdough Crusted Confit Chicken Thigh

Wye Valley asparagus, wild garlic & Lincolnshire Poacher | 16

Pekin Duck Terrine

Yorkshire rhubarb and hazelnuts | 18

MAINS

Wye Valley Asparagus

Jersey royals, green & white asparagus, grilled mushrooms, wild garlic mustard, sourdough | 29

Pan Roasted Gurnard

leek & potato fricassee, white wine velouté & pickled lemon | 34

Grilled Cornish Monkfish

olive oil mash, red & green mojo, almonds & soft herbs | 38

Paddock Farm Tamworth Pork

grilled fillet & braised collar, fennel, morteau sausage, apple, black pudding & hazelnut | 34

Welsh O.S. Lamb

lamb fat hassleback potatoes, violet artichokes, ewes curd, wild garlic & sunflower seed | 36

SIDES | 6.5

Crisp Potatoes

garlic butter

Grilled Hispi Cabbage

*pumpnickel dressing &
pumpkin seed dukka*

Garden Salad

house mustard dressing

Our food is made by hand in our kitchen, so we can't guarantee anything is allergen-free. Allergens in our kitchens include gluten, eggs, peanuts, tree nuts, sesame, milk, soya, fish, crustaceans, molluscs, celery, mustard and sulphites.