



Wines of the Week

*125ml / 175ml / 500ml / 750ml

2014 Malagouzia, Papagiannakos, Attiki, Greece	*7 / 10 / 28 / 36
2012 Kaya Kapadokia, Kocabag Winery, Turkey	*7 / 10 / 28 / 39

Starters

- Parsnip Soup, Spiced Croutons, Cider Glaze 6
- Salt Baked Beetroot, Watercress, Crème Fraîche 7
- Potted Brown Shrimps, Toast 8
- Whisky Cured Salmon, Radish, Dill 9
- Dorset Crab & Scallop Raviolo, Fennel & Saffron 9
- Crispy "Brawn" Scotch Egg, Mustard Mayonnaise 6
- Snails, Celeriac Puree, Garlic & Parsley Butter, Pancetta 8

Mains

- Mushroom Tortellini, Pumpkin Veloute, Mousserons, Parmesan 15 (Autumn Truffle Supplement 10)
- Fillet of Cod, Purple Sprouting Broccoli, Croutons, Lemon, Parsley, Capers 15
- Poached Halibut, Shellfish Sauce, Samphire, Dorset Clams, Saffron Potato 22
- Rump of Welsh Lamb, Braised Red Cabbage, Butternut Squash, Trompette Mushrooms 19
- Confit Duck Leg, Cassoulet of Tarbais Beans, Garlic & Pork Crumb 16
- Roast Partridge, Pancetta, Watercress, Bread Sauce, Fondant Potato 17
- Herefordshire Rib Eye Steak (350g), Dauphinoise Potato, Shallot, Peppercorn Sauce 35
- Braised Beef Cheek in Red Wine, Mashed Potato, Glazed Carrot 18

Sides

- Mixed Leaf Salad | Mashed Potato | Spinach | Crushed Swede & Black Pepper 4

Desserts

- Panna Cotta, Griottines 6
- Poached Pear in Pastry, Marsala Custard 7 (Please allow 20 mins)
- Chocolate Ganache, Hazelnut Cream, Meringue 8
- Baked Lemon Cheesecake, Autumn Berries 8
- Pear & Apple Sorbet, Blueberry Financiers 7
- Selection of Five British Cheeses, Apricot Chutney 9

- Glass of Monbazillac, Jour de Fruit L'Ancienne 5