

STARTERS

Potato & Leek Soup, Salted Crisps

Dill Cured Chalk Stream Trout, Horseradish Crème Fraîche, Pickled Cucumber (GF)

Lamb Shoulder Terrine, Apricot, Radicchio, Black Garlic

MAINS

Chef's Pie, Mash, Maple Glazed Carrots, Kale, Gravy

Treacle Cured Bavette Steak, Peppercorn Sauce, Potato Terrine (GF)

Plaice Fillet, Beurre Noisette, Lemon, Parsley, Brown Shrimp, Crushed Ratte Potato

DESSERTS

White Chocolate & Yoghurt Mousse, Blackberries, Sesame Seed (GF)

Bramley Apple Crumble, Almonds, Salted Caramel Ice Cream (GF)

Sharpham Cheese, Rye Crackers, Figs, Fig Chutney

We are a fresh food kitchen and can amend our dishes to suit all needs, please let our team know about any dietary requirements

An optional 10% service charge will be added to your final bill

