

Rosemary and thyme focaccia olive oil, sea salt FOR THE TABLE

Medjool dates wrapped in smoked bacon roasted with honey

Gordal olives

Fried and salted Valencian almonds

STARTERS Chicken liver pâté

farmhouse chutney, wholegrain sourdough toast

Butternut squash roasted with baharat spice

hazelnut cream, pickled cucumber and dill

Gin-cured chalk stream trout

butterbean and roast garlic purée, smoked garlic honey, sesame dukkah spice

Duroc pig's cheek

caramelised apple puree, hazelnut, parsley and caper dressing

Truffled Jerusalem artichoke and Welsh rarebit on brioche toast

pear and horseradish relish

Cauliflower soup

Old Winchester cheese, charred onion oil, croutons

Confit duck leg MAINS

port-braised red cabbage, parsnip purée, Madeira and prune sausage, pickled walnut

Turkey breast

crispy pork and apricot stuffing, roast potatoes, parsnip purée, cranberry, sprouts and bacon, red wine sauce

Halibut fillet

pak choi, crispy enoki mushrooms, black noodles, caramelised celeriac broth, toasted nori

Braised shin of venison

celeriac puree, smoked bacon, baby onions and parsley

Pan-roasted cauliflower with sumac

butterbean mash, green chilli and salted lemon dressing, toasted almonds

Pan-fried cod filet

creamed potato mash, long-stem broccoli, parsely sauce

FOR TWO 19 oz. 35-day-aged sirloin of beef to share

roast carrots, peppercorn sauce, truffle and Parmesan chips

Truffle and Parmesan chips SIDES

Roasted carrots with smoked garlic honey

 $Red\ cabbage\$ braised with port and mulling spices

Peppercorn sauce

Invisible chips Charity donation

0% fat. 100% charity. Buying a portion of Invisible Chips will directly support hospitality families in crisis across the UK. All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet,

one portion at a time. Thanks for chipping in.

Vanilla crème brûlée **DESSERTS**

Sticky toffee pudding

vanilla ice cream, butterscotch sauce

Honeycomb ice cream

dark chocolate sauce and a wedge of honeycomb

Eccles cake

stuffed with a spiced mincemeat filling and dry-aged beef fat, Appleby's Cheshire cheese

Chocolate 'Oblivion'

mint choc-chip ice cream, dark chocolate sauce

Baked vanilla yoghurt

spiced apple compote, cinnamon palmier

Four cheeses from the British Isles please ask for our current selection

house made digestive biscuits, fig and orange chutney

Caramelised white chocolate, salted lime and almond fudge **SWEETS**