

Appetiser
Carlingford Rock Oysters, horseradish, shallot vinegar, lemon
Family owned oyster farm on the North-East coast of Ireland
£13.50 half dozen | £27.00 dozen

Starters

Soup of the Day (vegan)
Ask server for today’s seasonal hot soup

Smoked Haddock and Leek Fishcake
poached hen’s egg, butter sauce

Cornish Mackerel Caesar Salad
charred baby gem, spiced tomato puree, tempura anchovies, crispy pancetta

Devon Crab Salad (£1.50 supplement)
brown crab mayo, textures of local heritage carrots

Braised Cotswold White Chicken Leg Terrine
textures of balsamic onion

Winter Vegetable & Homemade Gnocchi (v)
cranberry granola, goats’ cheese bon bon

Pan Roasted Quail
braised quail scotch egg, sprouts, cranberries, chestnuts

Salt Baked Evesham Beetroot (vegan)
candied walnuts, pickled apple, celery and watercress vinaigrette

Main Courses

Slow Cooked & Glazed Ox Cheek
dauphinoise potato, honey roasted parsnip puree, leeks, carrots, red wine jus

Whole Grilled Market Fish on the Bone
brown shrimps & lemon beurre noisette

Jimmy Butler Pork Fillet Wrapped in Pancetta
black pudding crumb, textures of mushroom, glazed onions

Roasted Fillet of Halibut
textures of artichoke, chive butter sauce

Truffled Wild Mushroom Risotto (vegan)
marinated tofu, pickled wild mushrooms

Seared Devon Cod & Butternut Squash Agnolotti
toasted seeds, buttered kale, crispy shallots, spiced coconut sauce

28 Day Dry Aged Aubrey Allen Beef
12 oz Sirloin on the Bone or 6oz Fillet (£5 supplement)
served with confit vine tomato, mushroom, hand cut chips & sauce:
peppercorn sauce | garlic butter

Roasted Butternut Squash & Five Bean Cassoulet (vegan)
crispy kale, toasted seeds, candied walnut pesto

Side Vegetables

£4.00 each
buttered kale • buttered mash potato • charred broccoli, pine nuts & brown butter
leek & potato gratin • skin on fries • honey roasted parsnip & Chantenay carrots
sprouts & bacon

Desserts

Ask for our complete dessert and cheese menu

Rhubarb & Ginger Tart • Dark Chocolate & Orange Brûlée • Malted Vanilla Panna Cotta • Dark Chocolate Tiramisu •
Vegan Winter Crumble
Artisanal British Cheese Plate
3 cheeses (£2.50 supplement) | 5 cheeses (£5 supplement)

LUNCH - 50% OFF ALL FOOD | DINNER – 3 COURSES FOR PRICE OF 2 (excludes Saturday)

2 COURSES £32.50|3 COURSES £37.95

individual prices available for one course only
Please advise any dietary requirements before ordering. **We are unable to guarantee an allergen free kitchen.**
The 12.5% discretionary service charge is shared by all staff.

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