

SAMPLE

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

Homemade Soup of the Day (v)  
Ask server for today's seasonal hot soup

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

Sesame Seared Loin of Tuna  
avocado puree, wasabi cashews, chili and pak choi

Devon Crab Salad  
sweetcorn, crab mayonnaise

Smoked Cotswold Chicken Terrine  
celeriac, apple and golden raisins

Butternut Squash and Autumn Seed Agnolotti (v)  
wilted spinach, butter and sage sauce

Slow Cooked Jimmy Butler Pigs Cheeks (£2 supplement)  
creamed leeks, ham hock bon bon, apple & mustard puree

Goat's Cheese Mousse & Textures of Evesham Beetroot (v)  
watercress, rice cracker

Main Courses

Roasted Loin of Highland Venison  
venison 'cottage' pie, braised turnip, buttered kale and pickled blackberries

Whole Grilled Lemon Sole on the Bone  
baby caper and parsley brown butter

Leicestershire Wild Mushroom Wellington (v)  
white onion puree, truffle oil, roasted king oyster mushroom

Fillet of Devon Cod  
lightly spiced Autumn squash and pumpkin dahl, yogurt, crispy rice cracker

Breast of Five Spice Glazed Merryfield Farm Duck  
sweet potato fondant, Pershore nursery greens, yellow chanterelles

Roasted Tail of Cornish Monkfish  
Suffolk chorizo, local corn & red pepper 'paella'

Evesham Beetroot and English Shallot Bourguignon (vegan)  
wilted nursery greens, rapeseed oil mash

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

Toasted Sweetcorn Risotto (v)  
crispy black cabbage, hazelnut pesto, charred corn

Side Vegetables

£4.00 each

wilted spinach • buttered mash potato • charred broccoli, pine nuts & brown butter  
• fig, rocket & Twineham cheese salad •  
skin on fries • honey roasted parsnip & chantanay carrots • Autumn greens & shallot confit

Desserts

Ask for our complete dessert and cheese menu

Burnt Orange Tart • Rice Pudding Brûlée • Valrhona Chocolate Sponge (gf)  
• Vanilla Panna Cotta • Sticky Toffee Pudding • Artisanal British Cheese Plate  
3 cheeses (£2.50 supplement) | 5 cheeses (£5 supplement)

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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