



## Dinner Menu

### Starters

Pain de Campagne, whipped butter   g, d, v	7
Leek & potato soup, creme fraiche, crispy barley, chive oil   g, d, v	7
Chicken scrumpet, sauce gribiche   g, md, e, gfo	9.5
Beetroot cured salmon, beetroot slaw, thyme crackers   f, g, gfo	11
Smoked fish cake, herb emulsion, sweet pickled vegetables   f, sp, e, gf	10
Duck liver parfait, cherry jel, cherry compote, pickled shallots, toasted brioche   g, d, sp, gfo	12
Harissa roast aubergine, crispy shallots, chickpeas, rocket   gf, v, vg	8

### Mains

Cornfed chicken stuffed with pancetta & prune, Evita apple ketchup, spinach, cauliflower cheese croquet   d, g, gfo, sp	28
Leek & portobello mushroom, Gruyere pithivier, braised leek & mushroom bisque   v, e, vg, g, gfo	25
Butter poached plaice, bay, bacon shallots, peas, Jersey royals   d, f, gf	32
Roast haddock, broad beans, smoked haddock, potatoes, chowder sauce & parsely oil   f, d, gf	29
Roast 6 oz fillet of beef, glazed carrot, celeriac puree, parsley emulsion, red wine jus   s, p, gf	42
Basil polenta, confit tomatoes, roast squash, goats curd   v, gf, vgo	23
Grilled old spot large white pork chop, slow cooked cheek, olive oil, mash, shaved fennel, quince, aioli   gf, d, e, sp	29

### Sides

Fries   v, g	5
Leaf salad, Parmasen, olive oil   gf, d, v, vgo	5
Spring vegetables, tarragon butter   v, d, vgo	5
Grilled buttered hipsi cabbage   gf, d, vgo	5
Chunky chips   v, g	5
Jersey royal potatoes, minty butter   gf, d, v, vgo	6

Discretionary service charge of 10% is added to your bill.

If you have any allergies or dietary requirements please speak to a member of staff

Gluten – g | Crustaceans – c | Eggs – e | Fish – f | Molluscs – m | Soybeans – s | Peanuts – p | Nuts – n | Milk – d  
Celery – cy | Mustard – md | Sesame seeds – ss | Sulphites – sp | Lupin – l | Vegetarian – v | Vegan – vg | Gluten free – gf  
Vegan option available – vgo | Gluten free option – gf | Pescatarian option available – psc