Sustainable British luxury.

restaurant | pub | rooms

TASTING MENU £65pp

Snacks | Mother | Salmon |*Cod | Venison | Chocolate, matcha, bergamot *Supp £20 English caviar

SNACKS

Sourdough, chicken butter £6.50 Sourdough, onion butter £6 Cheese doughnuts £7 British cold cuts £9 Hash browns, English Caviar £15

Native Oysters - from Jersey Served fresh, crispy or mixed 6 for £25

SMALLER

'Mother' £16 celeriac, apple, dates Beef tartare, pickled mushroom, crispbread £18 Salmon, avocado, jalapeño £18 Haggis hash, hen's egg, brown sauce £15 Mackerel, kohlrabi, pear £16 Burrata, BBQ grapes, honey £14 Venison sausage, fig, chilli £12

LARGER

Potato dumpling, beetroot hummus, sage £20 Duck, turnip, mushroom, lingonberry £30 Lamb, carrot, mint £30 Cod, red curry, aubergine £25 Shellfish linguine, pickled chilli, basil £20 / £27 Fishcake, cauliflower kimchi £20 Mussels, smoked bacon, cider cream £15 / £23

OUR CLASSICS

Beef & lardo burger, bacon jam, Ogleshield cheese, fries £18 Spiced venison burger, Cheddar, fries £15 Fish & chips, mushy peas £22 curry & tartare sauce Mac & cheese 'our way' £20 Pie of the day £18

GRILL

250g sirloin £35 250g ribeye £40 Half roast chicken, miso, lemon, thyme £28

Choose from peppercorn sauce or garlic butter

PLANT-BASED £55pp

Snacks | Mother | Beetroot | Radish | Turnip | Chocolate tofu, blackberrry

Wine pairing + £60pp

SIDES - all at £6 each

Pear & chicory salad Green beans, rocket pesto Plain fries or Masala fries Spiced corn ribs Crushed potatoes, harissa, garlic sour cream

SWEET

Gingerbread trifle £11 Orange, ginger beer jelly, ginger cream Walnut cake, verjus, fig leaf £10 Chocolate fondant, marshmallow £11 Salted caramel affogato £8.50 "espresso and ice cream" Chocolate, matcha, bergamot £12 Treacle tart, lime cream £10 British cheeseboard, chutney, crackers £20 Selection of ice creams and sorbets £3.5 per scoop

FOR THE TABLE

Tarte Tatin £30 (Pre - order requested, allow 45 min)

