

À LA CARTE		SAMPLE	
SNACKS			
	£		
Comté gougeres, caramelised onion	5		
Parmesan biscuit, cod roe	5		
Truffle pudding	5		
Lamb croquette, ramson	5		
STARTERS		MAINS	
	£		£
Grilled squash, blood pudding, chestnut & apple	12	Confit Goosnargh chicken, roasted parsnips & stout	24
Terrine of Our Farm pork, caper jam & pork fat	10	Aged short rib of beef, creamed potato & bone marrow	25
Caramelised potatoes, smoked eel & buttermilk	10	Roasted mallard, Riesling cabbage & smoked rhubarb	24
Grilled ox tongue, Tunworth & pickled onions	10	Butter poached cod, cep, potato & toasted yeast	25
Mackerel tartare, turnip & horseradish	11	Grilled plaice, courgette, globe artichoke & roasted shrimp sauce	24
Hen of the Woods mushroom, cured egg yolk, hazelnut whey	10	Roasted Jerusalem artichoke, spiced lentils & aubergine	20
SIDES			
	£		£
Heritage potatoes, hazelnut & rosemary	5	Glazed beetroots with mustard butter	5
Our Farm greens, almonds & Spenwood	5		

À LA CARTE		SAMPLE	
DESSERTS		DESSERT WINE PAIRING 75ML	
	£		£
Caramelised gingerbread, poached pear & milk ice cream	9	Marsala, Superiore Dolce, Vito Curatolo Arini, Italy	7
Baked vanilla cheesecake, lightly spiced pineapple	9	De Bortoli, Noble One, Botrytis Semillon, Australia, 2016	15
Vanilla ice cream, pecan, blackberry, honeycomb & fudge sharing plate (for 2 people)	18	Chateau Dereszla, Tokaji Aszu, 5 Puttonyos, Hungary, 2013	14
Dark chocolate fondant & anise hyssop	9	Muscat de Frontignan, Chateau de la Peyrade, France, NV	8
CHEESE			
Mrs Kirkham's Lancashire, Cashel Blue, chutney, fennel biscuit	10	Madeira, Boal Reserva, Barbeito, Portugal 75ml	7
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		Tawny Dee, Niepoort, Portugal, NV	6
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		Ramos Pinto, 'Adriano' White Port Reserva, Portugal, NV	5.90