

MAIN MENU

STARTERS

- Mulled wine cured salmon, spiced quince, chicory, caviar £17
Smoked beetroots, ewes curd, pickled rhubarb, sorrel (V) £14
Wood pigeon breast, black pudding, Jerusalem artichoke, apple £15
Barbers cheddar custard, pork Coppa, gherkin, BBQ pink fir potatoes £15
Purple sprouting broccoli 'Caesar', sourdough croutons, parmesan shavings (V) £14
Orkney scallops, ham hock fritter, roasted squash, smoked pork and apple dashi dressing £25

MAINS

- Sirloin on the bone, smoked mushrooms, beef fat bearnaise, triple cooked chips, watercress salad £47
BBQ celeriac, quinoa, pickled golden raisins, black garlic, butter sauce (V) £22
Cornish halibut, BBQ swede, cavolo nero, pickled pear, bacon sauce £34
Hen egg raviolo, mushroom ragu, crispy leaves, black truffle (V) £24
Roast cod loin, white beans, mussels, sea herbs, shellfish sauce £32
Venison loin, game faggot, spiced red cabbage, salsify, sea beet £37
Tamworth pork chop, grilled cabbage, apple, sage £32

TO SHARE

- Treacle brined beef fillet, celeriac remoulade, cavolo nero, beef fat brioche, gherkin butter £95

SIDES £5

- Triple cooked chips
Roasted broccoli, Caesar dressing
Jersey Royals, blue cheese and walnuts
Hispi Cabbage, BBQ sauce artichoke crisps
Beetroot salad, smoked dressing, pumpkin seed



** Please be aware that game dishes may contain lead shot **
(v) Please note that these dishes are suitable for vegetarians.
A discretionary service charge of 10% will be added to your final bill.
Please let us know if you have any dietary requirements or intolerance.