

MAIN MENU

STARTERS

- 12 O'clock gin cured salmon, roasted and pickled beetroots, goats curd, horseradish and watercress £17
Barbers cheddar custard, wild mushroom, confit egg yolk, sourdough cracker, sherry vinegar gel (V) £13
Smoked duck breast, Jerusalem artichoke, red onion chutney, autumn truffle salad £15
Roasted Orkney scallop, roe cracker, fennel and orange, chorizo jam, fennel dashi £28
Guinea fowl terrine, plum ketchup, glazed plum, chicory, spiced lentils £14

MAINS

- Roasted cod fillet, bacon choucroute, rosemary mash, broccoli, crispy caper and onion crumb, parsley £36
Sirloin steak, portobello mushroom, tomato chutney, watercress, triple cooked chips, béarnaise sauce £45
Slow cooked hens egg, potato terrine, Roscoff onion, rocket, autumn English truffle hollandaise (V) £24
Venison loin, roasted pumpkin, pumpkin pickle, cavolo nero, blackberries, game faggot £36
Roasted cauliflower steak, pickled walnuts and grapes, celery, English pecorino (V) £26
Pheasant breast, roasted sprouts, maple glazed parsnips, quince puree, red wine sauce £33
Seared halibut, white bean cassoulet, spinach, celeriac, dill fish sauce £34

TO SHARE

- Rib of beef, truffle mash, BBQ celeriac, black garlic puree, cavolo nero, truffle red wine sauce £95

SIDES £5

- Rosemary mash potato, crispy onion and chive
English pecorino cauliflower cheese
Maple glazed squash, sage crisp
Bacon cabbage, parsley
Triple cooked chips



** Please be aware that fish dishes may contain bones **
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.