





SMALL PLATES

Sales Sales	SIDES SIDES
-	Triple cooked chips (V)(VGO)£5.00
	Parmesan fries with garlic aioli£5.50
	Creamed spinach (V)£6.00
(Our signature dirty mash£7.00
F	Pommes aligoté – ultimate cheesy mash 🗤 £7.00
(Green beans with caramelised onions & garlic (V)(VGO) £6.00
(Grilled broccoli, chopped hazelnuts (V)(VGO)£6.00
F	Frisee, watercress, mixed leaf salad, vinaigrette (V)(VGO) £5.00
H	Heritage tomato, pickled shallot & basil salad ((V)(VGO) £6.00
F	Freshly baked house bread with salted butter£5.00

LARGE PLATES

Venison Sausage Cassouletwild boar and smoked bacon, garlic and herb breadcrumbs	£24.00
Confit Crisp Barbary Duck Legspiced lentils, bourguignon garnish	£26.00
Beau Aged Beef Burger	£18.50
Whole Plaice Meunièrecaper and brown shrimp butter, broccoli stems	£29.00
Smoked Haddock Mornaybuttered spinach	£28.00
Fine Herb Gnocchi (V)wild mushrooms, broad beans, Berkswell	£18.00
Aubergine, Courgette & Confit Garlic Ratatouille (VG)fregola	£18.00
Souffle Suisse (V)gruyere, vacherin and comte cheese, pickled walnut	£19.50
Chef's Seasonal Salad£12.00. Available as a small or large plate. Ask your server for details	/£16.50

TO SHARE FOR 2 All sharing dishes served with seasonal vegetables Braised, Roast & Mustard Glazed Shoulder of Wild Roe Deer £75.00 green peppercorn sauce Slow Cooked Beef Bourguignon & Shitake Mushroom Pie .. £66.00 Whole Grilled Fish of the Day .. £Market price

OUR GRILL

All with a dressed watercress and pickled shallot salad. Dry aged cuts - all these cuts are properly dry aged in our house ager

for at least 35 days.	
Bavette Steak (220g/7.7oz approx.)	£23.00
Venison Pavé (220g/7.70z approx.)steaks come off the haunch of a wild Fallow deer	£26.00
Huntsham Farm Sirloin (300g/10.50z approx.)on the bone	£39.00
Côte de Boeuf for 2 (900g/31.70z approx.)takes 40 minutes to grill	£99.00
Huntsham Middle White Double Pork Chopcaramelised apples	£39.00
Poulet Roti – Half a Free Range Chickenchicken butter sauce	£26.00
Choice of Saucebordelaise, chimichurri, bearnaise, peppercorn	£3.00

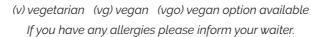


DESSERTS



Apple Tart Tatin for 2 (V)£18.00 vanilla ice cream, crème anglaise
Classic Treacle Tart (V)£12.00 crème fraîche
Strawberry Jam Doughnuts (V)£9.00 crème patisserie
Classic Crème Brulee (V) £10.00
Burnt Basque Cheesecake (V)£11.50
Seasonal Artisan Cheese Board (V)





please ask your server

samphire and brown shrimp butter

