



HATTINGLEY VALLEY ENGLISH SPARKLING NV £11
PENTIRE SEAWARD & MEDITERANEAN FEVER TREE 0% ABV £6.2

NIBBLES

SMOKEY ALMONDS £3.75

SPICED RICE CRACKERS £4

OLIVES £4.5

BOQUERONES £8

PADRON PEPPERS (GF) £8

PIGS IN BLANKETS £9

Mustard dressing

STARTERS

INDIVIDUAL BAKED CAMEMBERT (V) (GFA) £12

Toasted Sourdough, cranberry jam

PEAR, WALNUT & ENGLISH PECORINO SALAD

(GF) £13

Italian winter leaves, fresh William's Pear, roasted walnuts & English pecorino

CHICKEN LIVER PARFAIT (GFA) £14

Red onion & bacon jam, toasted sourdough

ORKNEY SCALLOP (GF) £14.5

*Spiced delicata squash puree, pickled golden raisins,
fresh Goji berries & roasted flaked almonds*

FRENCH ONION SOUP (GFA) £15.5

Caramelised onions in a beef bone broth, garlic Comté crouton

SIDES

HOUSE FRIES (GF) £5

CRISPY AGRIA POTATO'S, HERB BUTTER

(GF) £6

WOOD FIRED SPROUTS, CRISPY LARDONS,

PORT REDUCTION £8

MAINS

POTATO GNOCCHI (V) £27.5

House made gnocchi, sauteed Wild mushrooms, pickled red onions, white onion foam, 24-month aged parmesan

(Fresh autumn Truffle £8 supplement)

CORNISH COD (GF) £29

Pan roasted cod, pickled daikon, Japanese artichokes, spiced Zanzibar & lemongrass velouté

WHOLE CORNISH PLAICE (GF) £33

Chestnut & preserved Lemon butter, with a choice of House fries or mixed leaf Salad

FALLOW DEER £35

Pan roasted Venison loin, Venison & pork sausage, Braised red cabbage, celeriac puree, poached blackberries & hazelnuts

32 - DAY AGED EX DAIRY COW

350G RIBEYE (GF) £37

House fries, salad and a choice of Peppercorn sauce or béarnaise sauce

1KG RIB ON THE BONE TO SHARE 2/3 (GF)

£130

(Please allow 35 mins to cook)

House fries, winter leaf salad, Hispi cabbage, Peppercorn sauce & béarnaise sauce

DESSERTS

AFFOGATO (GF) £7

Add PX Whisky/Sherry Liquor £3.5

70% MILK CHOCOLATE MOUSSE (GF) £12

Clementine curd, fresh clementines & Gingernut crumb

STP (GF) £12.5

Sticky toffee pudding, Madagascan vanilla ice cream & a miso caramel sauce

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V: Vegetarian Vg: Vegan Gf: Gluten Free Av. GF / Vg Available Gluten Free / Vegan

Please advise a member of staff of any dietary requirements or allergies.

A discretionary service charge of 12.5% will be added to your bill and distributed to the team.