

January

*Caramelised apple tart tatin, Calvados ice cream & toffee sauce for 2 to share £16
please order in advance as this dessert takes 45 minutes to prepare*

Nibbles

Mixed marinated Greek olives £5

Smoked Cod roe Taramasalata, dill pickled cucumber, fennel seed crackers £5

Seeded house sourdough & treacle bread, whipped butter, oil & vinegar £5

Lincolnshire poacher cheese puffs £5

Starters

Twice baked Staffordshire cheese soufflé (v) £8

Hot smoked salmon salad, new potatoes, capers, mustard dressing, poached Sam's hens' egg £8

Ham hock terrine, cranberry & red onion chutney, pickled mustard seeds, oat & treacle bread £8

Cornish mussels, house guanciale, leeks & cider cream sauce, sourdough toast £8

Carrot velouté, carrot bhajis, spiced yoghurt (v) £8

Mains

50-day dry aged Dunwood Farm rib eye,
garlic butter, caramelised onion purée, triple cooked chips £33

Truffled pearl barley risotto, barbequed celeriac, celeriac velouté (v) £20

Turkey, stuffing & cranberry pie, crushed winter roots, savoy leaves, gravy £20

Roast fillet of Cod, cured pork, butternut squash fondant, pumpkin seed crumb, red wine sauce £26

Poached Cornish sole, white grapes, champagne sauce, verjus, pommes Anna £26

Sprinks' Farm venison casserole, chestnut dumpling, braised red cabbage £25

7^{oz} Dunwood Farm fillet of beef, green peppercorn sauce, skinny fries £38

Sides £4

Triple cooked chips / skinny fries / dressed leaves / honey roast parsnips

Crispy new potatoes, house dressing / Brussel sprouts, sourdough & cheese crumb

*Please inform the team in advance of any allergies.
A discretionary 10% service charge is included in the final bill.*