

# HAM YARD

## STARTERS

Croxton Manor cheddar, potato and leek soup £9.50 (v)

Burrata with bitter leaves, pomegranate, oregano £16 (gf)

Juniper and black pepper seared venison carpaccio, rocket and Berkswell cheese £15 (gf)

Lobster cocktail £19.50

Roast scallops, scallions, Champagne sauce £19 (gf)

Beetroot and Lyonnaise onion tart, 'feta' £12.50 (vg)

Dry aged beef tartare, cured egg yolk, sourdough £16

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Hand carved Alfred Enderby smoked salmon, lemon and sourdough toast £20

Exmoor caviar, blinis, crème fraîche, shallot, egg 20g £125 / 125g £485

## MAINS

Roast chicken with pancetta, baby onions, king oysters and creamed potatoes £26

Woodland mushrooms creamed polenta, autumn truffle, salsify and chestnuts £28 (v) (gf)

Venison wellington £34 (gf)

Pumpkin and ricotta ravioli £24 (v)

Crispy breaded aubergine, pickled pumpkin, fermented red peppers £22 (vg)

Baked halibut, sprout tops, oyster cream, Exmoor caviar £32 (gf)

## SIDES

French fries £5 (v)

New potatoes £5 (v)

Broccoli £5 (vg) (gf)

Honey and thyme roasted carrots £5 (v) (gf)

Tomato and basil salad £5 (vg) (gf)

## CLASSICS

Chicken schnitzel, fried duck egg, lemon, capers £25

Smoked haddock and salmon fish cake, poached egg, hollandaise £20

Dover sole 16oz £45 (gf)  
Grilled or meunière

Dry aged beef fillet 10oz £45 (gf)

Dry aged ribeye 10oz £39.50 (gf)

Béarnaise (gf) (v), hollandaise (gf) (v), peppercorn (gf)

## DESSERTS

£9.50

Lemon tart, crème fraîche (v)

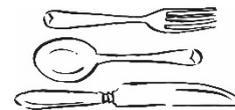
Chocolate liégeois (gf)

Egg Nog crème brûlée, spiced shortbread (v)

Mulled wine poached pears, caramelised oats, oat ice cream (vg)

Chocolate and chestnut delice, blackberry sorbet (v)

Selection of artisanal cheese £15.50



We hope you enjoy your meal. Tim & Kit Kemp

All prices are inclusive of VAT

A discretionary 12.5% charge will be added to your bill

For more information on allergens or dietary requirements, please speak to one of the team  
(v) - vegetarian (vg) - vegan (gf) - gluten free