

For The Table

- Marinated Olives **V**

Crispy Shallot 5
- Pork Puffs **DF GF**

Smoked Paprika 5.5
- Crispy Whitebait **DF**

Saffron Aioli 7

Starters

- Duck + Terrine De Foie Gras **GF* DF**

Poached Fig, Duck Fat Brioche, Port 12
- Scallops + Pork Belly **DF GF**

Carrot Purée, Kimchi, Pork Puff, XO Sauce 14
- Cauliflower Velouté **VG***

Quail Egg, Curry Oil, Crispy Shallots 8
- Grilled Mackerel

Hazelnut Ajo Blanco, Candied Beetroot, Apple, Oyster Leaf, Dill Oil 9.5
- Celeriac Velouté **V* GF***

Kedgeree Scotch Egg, Curry Leaf, Oil, Crispy Shallots 9
- Raviolo Of Braised Rabbit

Sharpham Brie, Butternut Squash, Sage, Brown Butter 9
- Roast Heritage Beetroot **VG**

Apple, Walnut, Chicory, Mustard 8

Classics

- Local Ale Battered Fish **GF* DF***

Pea + Mint Crush, Tartar, Butter
Curry Sauce, Burnt Lemon,
Triple Cooked Chips 21
- Pie Of The Day

Chef's Garnish
Please Ask Your Server
- Cornfed Chicken Breast **GF**

Parmesan Galette, King Oyster
Mushroom, Mushroom Ketchup,
Madeira Tarragon 27.5
- 10oz Sirloin **GF DF*** 32

10oz Fillet **GF DF*** 40

Triple Cooked Chips, Roasted
Portobello Mushroom, Café de Paris
Butter, Onion Ring, Mixed Leaf Salad
Add Blue Cheese Or Peppercorn Sauce +£3.5
- On The Side

5 Each

+ Braised Red Cabbage

+ Leek Gratin

+ Buttered Greens

+ Carrots

+ Triple Cooked Chips + Truffle £2

Chefs Mains

Malt Glazed Pork Fillet **GF***
Irish Kale, Baked Potato Risotto, Tempura Anchovy, Pork Sauce, Smoked Butter, Apple Ketchup 28

Shropshire Venison Loin **GF***
Keema Spiced Haunch Doughnut, Pommes Anna, Matson Curry Sauce,
Golden Raisin, Venison Jus 32

Seasonal Favourite

Pan Roast Cod Loin **DF* GF**
Red Pepper Piperade, Mussel Bouillabaisse, Sea Fennel, Confit Potato 26

Cornfed Chicken Breast **GF**
Parmesan Galette, King Oyster Mushroom, Mushroom Ketchup, Madeira Tarragon 27.5

Salt Baked Celeriac Pithivier **VG***
Lyonnaise Onions, Pomme Purée, Celeriac Jus, Kale 22

Potato Gnocchi **VG**
Roast Pumpkin, Wild Mushrooms, Cavolo Nero, Crispy Sage, Hazelnut 20

Our Signature Beef Wellington

Pomme Purée, Triple Cooked Chips, Honey Roasted Carrot, Bordelaise
Butter, Seasonal Greens, Red Wine Jus

Advanced Pre Order Required ~ 85 For 2 People ~ 90 With A Bottle Of House Wine

Exclusively On Saturdays

Fish + Fizz Friday

A Glass Of Prosecco Served With
Local Ale Battered Haddock, Tartar,
Minted Pea Crush, Hand Cut Chips

£22.95

Upgrade To Champagne + £5

Stay.
Dine.
Celebrate.

Something Sweet...

Plum Bakewell Tart **V**

Almond Frangipane, Spiced Plum Jam, Clotted Cream Ice Cream 9

Apple Mille- Feuille **VG***

Caramel Poached Apples, Vanilla Custard, Miso Caramel, Brandy Ice Cream 10

Blackberry Entremet

White Chocolate Whipped Ganache, Lemon Blondie, Blackberry Sorbet 10

Malt Pudding **V DF***

Earl Grey Poached Pears, Milk Chocolate Sauce, Buttermilk Ice Cream 9

Dark Chocolate Crèmeux **GF VG**

Dark Fruits 8.5

Harvey + Brockless Cheeseboard **GF***

Crackers, Grapes, Balsamic Onions, Quince, Homemade Chutney 14

Something Boozy...



Baileys Espresso Martini

Vodka, Kahlúa, Baileys, Espresso 10.5



Green Velvet

Pistachio Liqueur, Vodka, Vanilla Ice Cream 10.5



Irish Coffee

Double Espresso, Sugar, Cream 7.5

Choose Your Liquor:

Baileys, Amaretto, Irish Whiskey, Bumbu Cream