

## APPETISERS

Sourdough loaf, caramelised shallot butter | £2.5

Marinated olives | £2.5

## STARTERS

Roasted butternut squash soup, pumpkin seeds, walnut oil (v) (n) | £6.5

Salt beef, smoked egg yolk emulsion, burnt onion, caper, horseradish | £7.5

Set goats cheese cream, sweet potato, pickled chestnut, apple (v) (n) | £7

Skate wing, king oyster mushroom, Jerusalem artichoke, lovage\* | £9

Roasted partridge, braised leg, blackberry, charred chicory\* | £10

Whipped smoked cod, black olive, sourdough, cured egg yolk, cucumber | £8.5

## MAIN COURSES

Rosemary gnocchi, wild mushroom, pine nut dressing, sorrel (v) (n) | £15

Pollock, peas a la francais, truffle crushed potato, baby gem jus\* | £18

Beetroot risotto, hazelnut, comte cheddar crumb, chive oil (v) (n) | £14

Roasted pheasant, leg, apple, parsnip, red cabbage, juniper jus\* | £18

Tandoori sea bream, coconut dhal, peanut, cauliflower, yoghurt (n) | £20

Pork belly, beer braised cheek & onion, mash, cavolo nero | £18

## FROM THE GRILL

8oz Aged English rib-eye of beef | £29

10oz marinated Lamb leg steak | £24

8oz Aged English Sirloin of beef | £27

The above grills come with mushroom, grilled plum tomato, rustic hand cut chips, watercress salad

## SAUCES & SIDES | £3.5

Béarnaise sauce

Red cabbage

Peppercorn sauce

Dauphinoise potatoes

Chunky chips

Mixed vegetables

\*Although care has been taken, some game may contain shot

\*Fish dishes may contain small bones

If more information about allergens is required, please ask a member of the team.

A discretionary 10% service charge will be added to your bill

Prices are inclusive of VAT at 20%

## DESSERTS

Salted chocolate delice, passion fruit cremeux, butternut & passion fruit sorbet (n) | £7

‘Toffee apple’- apple brulee, caramel jelly, apple tuile | £7

Coconut & lime parfait, BBQ pineapple, mango sorbet (n) | £7

Coffee panna cotta, blackberry, hazelnut, brown butter ice cream (n) | £7

White chocolate cremeux, warm parsnip cake, salted toffee, white chocolate ice cream | £7

## CHEESE

Selection of 3 English & French cheeses | £9

Selection of 5 English & French cheeses | £12

Onion seed cracker, pickled walnuts, shallot & pear chutney, toasted fruit bread & quince jelly (n)

15 month aged Cheddar cheese (P)

The cheese has a firm, close texture, a clean savoury and fruity taste with a distinct sweet finish

Brie de Meaux

It has velvety white mould over a pale straw coloured paste. The texture is soft, creamy with a pronounced fruity tang.

Pont L’evêque

The cheese is well known for its delicate bouquet and is a very rich and soft cheese with a creamy and full bodied flavour. Made from cows milk with a washed rind and is distinctively yellow.

Saint-Maure de Touraine – goat’s cheese

Young cheese is moist, grainy and slightly lemony. As it matures, it’s creamy, smooth, aromatic with a full taste that balances flavours of salt and nut

Reblochon de Savoie

The cheese is washed in brine and grow a pale orange rind covered with white moulds. The tender-ivory coloured interior is smooth with a fresh clean taste.

Rachel’s goat’s cheese

Rachel is a mild semi-hard, unpasteurised, washed rind, goat’s milk cheese, sweet and slightly from Somerset

Stilton Colston Basset (P)

Beneath the coarse and crusty rind, stilton is creamy, smooth, buttery and slightly crumbly with distinctive blue veining. The flavour is rich, mellow, spicy with a complex lingering aftertaste

Gorgonzola Dolce (P)

Gorgonzola Dolce has a creamy, ivory coloured paste and a delicate flavour with the sharpness in the veins..

(p) denotes pasteurized

(n) denotes contain nuts

(v) denotes suitable for vegetarian

## COFFEE AND PETIT FOURS | £4.5

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