



AMUSE BOUCHE

STARTERS

ROAST CELERIAC VELOUTÉ (V)

Roasted hazelnuts, truffle oil

£6.50

GOATS CHEESE BON BON'S (V)

Beetroot chilli puree, balsamic roasted shallots

£6.95

GAME TERRINE

Caramelised fig, pear and raisin compote

£8.95

MACKEREL ESCABECHE

Celeriac remoulade, pickled baby veg, herb oil

£6.95

TARTAR OF FILLET STEAK

Capers, spring onion, shallots, parsley, mustard aioli, poached quail yolk

£8.95

ROASTED BUTTERNUT SQUASH PEARL BARLEY RISOTTO (V)

Toasted pumpkin seeds, pumpkin and sage oil

£6.50

HOME CURED GIN SALMON

Crab coriander chilli salad, dill emulsion

£9.50

All items are subject to availability. Dishes may contain nuts/nut derivatives. Fish dishes may contain small bones. If you have any allergens please inform/ask a team member who will advise of the ingredients used. (V) = Vegetarian.

All prices are inclusive of VAT at current rate.



TO FOLLOW

PEPPERED LOIN OF VENISON

Braised red cabbage, potato terrine, butternut squash purée, juniper and red wine jus
£24.95

SLOW COOKED PIG'S CHEEK, CRISPY PORK BELLY

Black pudding mash, green apple purée, wholegrain mustard gravy
£17.95

ROAST FREE RANGE CHICKEN BREAST

Fondant potato, heritage carrots, carrot puree, petit pois la francais red wine jus
£16.95

PAN SEARED TUNA STEAK

Warm potato chorizo crab salad, Garden pea puree, sauce vierge
£24.95

CHAR GRILLED 8OZ RIB EYE STEAK

Grilled field mushroom, confit cherry tomatoes, triple cooked chips
£24.95

CRISPY SKINNED SEABASS

Braised fennel, seafood bouillabaisse, saffron aioli
£18.95

WILD MUSHROOM PAPPARDELLE (V)

Italian hard cheese crisps, truffle dressing
£14.50

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