



## A LA CARTE

### COCKTAILS

Sloe gin fizz – Sloe gin and prosecco	£9.00
Negroni – Campari, Martini Rosso, gin	£9.00

### TO NIBBLE

Mixed marinated green olives	£2.95
Sausage roll, beetroot piccalilli	£4.25

### STARTERS

House cured salmon, cucumber, watercress, capers, cream cheese, rye, herb oil	£8.25
Ham hock terrine, silver skin onions, pickles, rocket pesto, mustard emulsion	£7.95
Salt baked heritage beetroots, rosary goats cheese, natural honeycomb, sourdough snaps	£7.95
Pheasant and home counties cheese macaroni	£6.95

### MAINS

Butternut squash risotto, roasted squash, slow roast tomato, pumpkin seeds, parmesan	£11.95
Venison loin, braised sweetheart cabbage, pearl barley, purple sprouting, game jus	£17.95
Confit belly of pork, white bean casserole, streaky bacon, autumn greens	£15.95
Poached hake, pink fir potatoes, purple sprouting, chive and tarragon brown butter	£15.95
Whole roast partridge, rosemary garlic and cream potatoes, game stuffing, red wine jus	£13.95

### SIDES – £4.00 each

Dripping chips | Truffle and parmesan fries | Autumn greens | Rosemary and stilton macaroni