



Starters

PUMPKIN, SAGE AND RICOTTA TORTELLINI £7 (v)

Olive, pine nuts and sage cream sauce

LOCAL PIGEON BREAST £8

Pan fried, beetroot, sweetcorn, Parma ham, red wine jus

CHEF'S SOUP £6

ask a member of the team for today's offering

MOULES MARINIERE £8

With focaccia

Mains

PORK TRIO £18

Pork belly, black pudding, croquette, mash, apple, jus

WILD MUSHROOM RISOTTO £16 (v)

Wild mushrooms, brie bon-bon, parmesan crisp

CHALK STREAM TROUT £17.5

New potato fondants, violet artichokes, samphire, lemon butter sauce

VENISON DUO £24

Venison loin and pie with sauerkraut, autumn jus and piccolo parsnips

GUINEA FOWL BREAST £17

Jerusalem artichoke foam and crisps, cream sauce and cavolo nero

8oz RIB EYE £23

*Chips, mushrooms, tomato
add sauce £2.5 – peppercorn or stilton*

Sides - All £3.5

MIXED LEAF SALAD

FRIES

MASHED POTATO

CREAMED LEEK GRATIN

A discretionary service charge of 10% will be added to your bill.
Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.