



À LA CARTE

Starters

Roasted figs, goat's curd, truffle honey, candied walnuts, rye bread £7.5

Venison carpaccio, truffle aioli, black pepper crisps, sauerkraut £11

Chef's soup (ask a member of the team for today's offering) £6

Gin-cured trout, charred cucumber, horseradish, watercress £8.5

Large

Pork trio, pork belly, black pudding, croquette, mash, apple, jus £18

Beetroot risotto, parmesan crisps, pickled golden beetroot (v) £16

Monkfish, wrapped in Parma ham, carrot puree, spiced Parmentier potatoes,
baby carrots and samphire

Pheasant, poached breast, confit leg, savoy cabbage, pickled pear, truffle celeriac £23

Guinea fowl breast, Jerusalem artichoke foam and crisps, cream sauce and cavolo nero £17

8oz rib eye, chips, mushrooms, tomato £23

Add sauce– peppercorn or stilton £2.5

Sides

Mixed leaf salad | Fries | Mashed potato | Sticky red cabbage | Seasonal vegetables £4