

MAIN MENU

STARTERS

- Wood pigeon, sweetcorn, turnip and malt £13
Pea and mint risotto, truffle mascarpone, plot cresses (v) £11
Woodspeen smoked salmon, beetroot, goat's curd and apple £12
Chilled courgette soup, spiced apricot, buttermilk and pickled courgette (v) £11
Roasted scallops, chicken thigh, cauliflower and hazelnut £15
Heritage tomatoes, olive, burrata and pickled onion (v) £11

MAINS

- Woodspeen allotment tart, plot beans and parsnip puree (v) £18
Pan fried sea bass, clams, squid ink gnocchi, fennel and Champagne sauce £28
Chicken breast, plot leeks, ratte potato, hispi cabbage and truffle £22
Rib eye steak, garlic mushrooms and onion ring, triple cooked chips and bearnaise £29
Lamb rump and sweetbread, plot courgettes, basil and feta couscous, sheep's yogurt £25
Fillet of beef, malt polenta, plot carrots, kale, bone marrow and parsley £34
Roasted cod, pancetta and cavolo nero, girolles, onions, cep puree £24
Agnolotti of cottage cheese and cumin, carrot, buttermilk and herb dressing (v) £19

TO SHARE

- Rib of beef, horseradish potato, smoked broccoli and roasted Roscoff onions £69
Buttered poached lobster, crispy claw, sweetcorn and macaroni, confit chicken and lobster caesar salad £79

SIDES £4

- | | |
|--|---|
| Heritage tomato, plot pesto, balsamic | Triple cooked chips |
| Parsley glazed carrots | Chargrilled courgette, goat's curd, toasted seeds |
| Red cabbage and chard slaw, golden raisins | Lemon and garlic buttered plot greens |

DESSERTS

Selection of artisanal cheeses,
homemade chutney, pickled grapes and biscuits £12

-

Chocolate delice, yuzu, lapsang souchong ice cream £9

Vanilla creme brulee, blackberries, citrus biscotti £9

‘Pina Colada’

coconut parfait, macadamia crumble, pineapple, lemongrass sorbet £9

Tarte fine of plum and hazelnut, fig leaf ice cream £9

Set elderflower yogurt, cucumber soup and sorbet, raspberries £9

‘Strawberry cheesecake’

lime and olive meringue, wholemeal crumb, sheeps yogurt sorbet £9

-

Coffee £3.50

Tea £3.50

(v) Please note that this dish can be altered to suit vegetarians

Please let us know if you have any dietary requirements or intolerance.

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