

MAIN MENU

STARTERS

Shellfish bisque, prawn, samphire grass, preserved ginger and fennel, chervil £12

Smoked eel and egg in a toasted brioche bun, Manchego cheese, radish and salad cress £11

Westcombe Cheddar cheese and onion, cider jelly, grissini breadsticks, soured kohlrabi (v) £9

Hand dived scallops, lime pickle, red grapes, Bombay crispy noodles, spinach and feta £19

Chicken terrine with carrot and seaweed, wrapped in Serrano ham, gherkin, crisp bread and parsley £12

Wild mushroom risotto, pickled crosnes, shallots, Woodspeen extra virgin olive oil (v) £10

Shrimp and avocado with puffed rice, pickled purple carrots, alfalfa sprouts and spring onion £13

MAINS

Carrot quinoa, balsamic braised onion, BBQ gem, tenderstem broccoli (v) £19

Roasted venison, aromatic potato puree, pickled trompette, spinach, fig compote £25

Pan fried sea bass, winter cabbage, celeriac and smoked bacon, cep puree, baby shallots £29

Purebred Aberdeen Angus rib eye steak, rich mushrooms, crispy onion, triple cooked chips, béarnaise £32

Corn fed chicken breast, roasted pumpkin, yellow chanterelles, celeriac £23

Chargrilled beef fillet, glazed braised beef cheek, roasted shitake,
pickled garden vegetables, broccoli puree £36

Cod fillet, carrot bulgar wheat, basil, parmesan and almond crumb, anchovy emulsion, shaved cauliflower £25

Nut roast, chipotle aubergine, wild mushrooms, watercress (v) £19

TO SHARE

'Steak and mushroom pie'

Cote de Boeuf, wild mushroom and horseradish tartlet, creamed potato, parsley and carrots £75

SIDES £4

Triple cooked chips

Plot wet garlic new potatoes

Braised red cabbage, ras el hanout

Leafy salad with pickled vegetables

Tenderstem broccoli, chilli sauce, fried garlic

Carrots, black pepper dressing

*(v) Please note that these dishes are suitable for 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.*