

MAIN MENU

STARTERS

Cornish crab risotto, sun dried heritage tomatoes and samphire £18

Grilled Cornish mackerel, pickled cucumber, cashew nut puree, fresh apple and lemon dressing £11

Woodspeen smoked salmon, horseradish Jersey Royals, lemon, pickled fennel £13

Diver caught scallops, homemade black pudding, carrot, crispy chicken skin, basil oil £21

Burrata, tomatoes, rosemary and onion crumbs, charred pickled onions, 8-year aged Modena balsamic £10

Ballotine of duck leg cured with five spice, beansprouts, puffed rice, lime and soy £12

Iberico Pata Negra and Serrano ham, Manchego cheese, Albarino poached pear,
pickled braised radish, Xeres vinegar reduction £11

MAINS

Summer vegetable cannelloni, mustard and cheese sauce, truffle and garden beans (v) £19

Roasted day-boat halibut, Italian sausage cassoulet, green beans, smokey pepper puree £29

Corn-fed chicken breast, roasted pumpkin, browned onion tart, rosemary, red wine jus £23

Lamb rump, garden minted potatoes, creamed peas, bacon and spinach, black garlic, red wine jus £26

Rib eye steak, onion fritter, tomato chutney, triple cooked chips and bearnaise £32

Chargrilled beef fillet, Woodspeen parmesan gnocchi, mushroom and truffle, bordelaise sauce £36

Line caught cod fillet, brown shrimp, pearl barley, tenderstem broccoli, almond, anchovy emulsion £24

TO SHARE

"Berkshire Pork Belly and Woodspeen Cheek Pie", onion fritter, fine beans
allotment gooseberry chutney £45

Roasted Brill on the bone, pea, shrimps and broccoli,
plot potato and fennel salad, white wine sauce £65

SIDES £4

Triple cooked chips

Creamed peas, bacon and spinach

Horseradish and parsley new potato salad

Tenderstem broccoli, bearnaise

Heritage tomato salad, rosemary crumb, balsamic

*(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.*