

MAIN MENU

STARTERS

Cornish crab risotto, pickled fennel, lemon emulsion, samphire £18

Grilled Cornish mackerel, pickled cucumber, cashew nut puree, fresh apple and lime dressing £12

Woodspeen smoked salmon, horseradish and celeriac, beetroot and caper salsa £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 game, smoked apple and raisin chutney, toasted brioche £12

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

MAINS

Pumpkin sage and onion cannelloni, English autumn truffle sauce, black garlic (v) £19

Cured monkfish tail, pulled pork and puffed skin, chorizo emulsion, wilted kale and pumpkin puree £31

Loin of Berkshire venison, red cabbage, feta cheese parsley and cider dressing, creamy mashed potato £27

Roasted local partridge breasts, apple, parsley root, smooth pate, sourdough bread sauce £24

Rib eye steak, onion fritter, tomato chutney, triple cooked chips and bearnaise £33

Chargrilled beef fillet, Woodspeen parmesan gnocchi, mushroom and truffle, bordelaise sauce £37

Pan fried Cornish cod, spiced puy lentils, broccoli and lemon, roasted salsify, nori crackers £24

TO SHARE

Creedy Carver duck breast, smoked bacon quiche,
sticky cabbage and autumn greens £55

Roasted brill on the bone, cauliflower puree,
hazelnut caper and shallot dressing, white wine sauce £65

SIDES £4

Triple cooked chips	Beer braised carrots, hispi cabbage, chives
Creamed horseradish mash, crispy onion and parsley	Tenderstem broccoli, truffle sauce
Heritage tomato salad, rosemary crumb, balsamic	Roasted cauliflower, almond and shallot

*(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.*