

MAIN MENU

STARTERS

- Pork ballotine, rye cracker, pickles, watercress, ginger beer gel £13
- Mushroom veloute, smoked eel beignet, harissa and peanut £11
- Woodspen smoked salmon, avocado, lime, baby onions, crispy shallots £12
- Line caught bass, caviar, seaweed broth, basil and samphire grass £19
- Jerusalem artichoke, cashew nut sauce, wheat grass oil, pear, crispy wild rice (v) £11
- Soused herring, scorched bean and lemon potato salad, sea lettuce £13
- Garden pumpkin, chick pea curds with sage, seed dressing, malted biscuit, pomegranate (v) £11

MAINS

- Root vegetable terrine, cep, leek and potato sauce, pickled shallots (v) £20
- Pan fried brill, Indian spices, grape, cauliflower, puffed wild rice £29
- Venison, bubble and squeak, savoy cabbage, brown sauce, leeks and apple £25
- Rib eye steak, garlic mushrooms and onion ring, triple cooked chips and bearnaise £29
- Pheasant, spiced puy lentils, parsnip rosti, cavolo nero, game sauce £22
- Beef fillet, baked celeriac, roasted onion, black garlic puree, tender stem broccoli £36
- Roasted cod, king oyster mushroom, cep puree, pickled shallot, broccoli, hazelnut and lemon £24
- Cauliflower and cheese, baked celeriac, pickled mushrooms (v) £19

TO SHARE

- Rib of beef, blade pie, roasted cabbage, pickled turnip £69
- Partridges, apricot stuffing, roasted baby gem, blackberry puree, sweetcorn, bacon cabbage, garlic and thyme potatoes £70

SIDES £4

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| Triple cooked chips | Lyonnaise potatoes |
| Grain mustard cabbage | Leafy salad with pickled vegetables |
| Tender stem broccoli, chilli sauce, fried garlic | Roasted pumpkin, ricotta, ras el hanout 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.*