

Allergy Advice Menu

All of our food is homemade and made on the premises, if you have any food intolerances or allergies please ask a member of staff to advise you of the ingredients contained in each dish

A full list containing the 14 allergy groups is available on request

Please make us aware of any food intolerances you have before ordering

Most common allergies are listed as:

Gluten free meals are marked **g/f**

Dishes that contain nuts are marked ***n**

Dairy free meals (not including eggs) are marked **d/f**

Dishes may differ slightly from the menu descriptions to accommodate food intolerances

** All our dishes are prepared in our kitchen where nuts, gluten and other allergens are present. Due to the risk of cross contamination we cannot guarantee that any food is free from allergens*

If you have any other dietary requirements please advise us and we will do our best to accommodate you.

À la Carte Menu

First course

Honey, parsnip soup, pickled samphire 6.5 **g/f**

Pan seared scallops, pancetta, sprouts, lemon cream sauce 9.75 **g/f**

Roast partridge, turnip, oyster emulsion, fennel 8.5 **g/f d/f**

Cauliflower, smoked cheddar, black truffle 8 **g/f**

Confit sea trout, blood orange, tapioca crisp 8.5 **g/f d/f*n**

Ham hock ravioli, apple caramel, mustard 8.5 **d/f**

Preserved mackerel, apple, horseradish, smoked yoghurt 7.5 **g/f**

Main course

- Corn fed chicken, crispy potato, creamed leeks, cauliflower, cumin 17.5 **g/f**
Salt baked celeriac, cider vinegar syrup, pecorino, capers, olives 14.5 **g/f**
Venison haunch, stout boulangere potatoes, swede, chocolate jus 21.5 **d/f**
Lemon sole, kohlrabi, apple, shallot, watercress 19.5 **g/f d/f**
Fillet steak, oxtail, parsnip, walnut crumb, horseradish 29.5 **g/f d/f*n**
Pan fried hake, Jerusalem artichoke, kale, rhubarb, tempura shallot 18.5 **g/f d/f**
Roast duck breast, salsify, black trumpets, duck fat baby beets 19.5 **g/f d/f**
Chateaubriand 650g (for 2 persons) 70 **g/f d/f**
Truffle fat chips, mash, French beans, confit tomato,
red wine jus, mushroom ketchup
(Please check availability, allow 45 minutes cooking time)

Sides 3.95 each

- Roast Chantenay carrots - Honey parsnips - Garlic French beans
Creamed mash - Truffle fat chips

Desserts 6.9 each

- Dark chocolate cremeux, cranberry, yogurt **g/f**
Rapeseed cake, lemon curd, mascarpone
White chocolate mousse, mango sorbet **g/f**
Chocolate brownie, homemade sorbet **g/f d/f*n**
Homemade ice creams and sorbet **g/f d/f**