

A-la-Carte Menu

Daily baked bread, homemade butter 3.95

Trapani olives 3.95

First course

Steak tartare, heritage beetroot, horseradish, confit egg yolk, kohlrabi 9.5

Gin cured chalk stream trout, cucumber, tonic gel 8.75

Roast swede, thyme soup, crispy potato, goats cheese foam 6.9

Confit parsnips, hazelnut pesto, crispy parmesan 7.9

Pan seared scallops, roasted apple, celeriac purée, pork crackling 9.9

Crispy partridge breast, Jerusalem artichoke, cheddar crumb 9.25

Pan fried red mullet, potato tuile, tartare hollandaise 8.75

Main course

Guinea fowl, curried cauliflower, toasted peanuts, hung yogurt, wild rice 17.5

Sea bream, turnip purée, spiced chorizo jam, dill 18.5

Rocket polenta, goats cheese cream, pistachio, wild mushrooms 14.5

Duck breast, carrot, ginger purée, watercress gnocchi, Jerusalem artichoke 19.5

Beef fillet, truffle cream potato, confit parsnip, bresaola 29.5

Pan fried lemon sole, parsley risotto, preserved lemon, chilli 19.5

Venison saddle, swede, turnip, braised venison sauce, horseradish 21.5

Chateaubriand (650g) for 2 persons 70

Truffle fat chips, creamed potato, seasonal vegetables, red wine jus, peppercorn sauce

Sides

Truffle fat chips – Buttered kale – Honey glazed parsnips

Creamed potato - Roast Chantenay carrots

3.95 Each

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

Vegan and allergen menus available on request

Desserts

Chocolate delice, blood orange sorbet, candied pistachio 6.95

Apple tarte tatin, thyme ice-cream, lemon curd 6.95

Poached rhubarb, toast ice-cream, rhubarb jam 6.95

Kiwi frangipane tart, mascarpone cream cheese 6.95

White chocolate fondant, caramelised banana, pecans 7.5

Petit fours - 6 pieces 5.5

Cheese

Homemade crackers, preserve

3 cheeses 8.5 5 cheeses 13.5 8 cheeses 19.5

Stinking bishop
soft cows' cheese
pungent smell
Gloucestershire, UK
pasteurised

Shropshire blue
original cow's milk
blue
Nottinghamshire
pasteurised

Amsterdam gold
hard cow's milk
cheese
Netherlands
pasteurised

Rachel
Semi soft goats'
cheese
Somerset
unpasteurised

Pont L'Eveque
Creamy,
soft rind
Normandy, France
unpasteurised

Blue Monday
Likened to a British
gorgonzola
Scotland, UK
pasteurised

Rutland red
Mature red
Leicester
Leicestershire, UK
pasteurised

Lancashire bomb
hard cheese, creamy
taste
Lancashire, UK
pasteurised

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