

A-la-Carte Menu

Daily baked bread, homemade butter 3.95

Trapani olives 3.95

First course

Pearl barley vegetable broth, burrata cheese, black garlic, basil 6.9

Pressed ham hock, crispy potato, fried quails' egg, mustard 8.5

Butter poached chalk stream trout, samphire, new potato terrine 8.75

Maple roasted purple sprouting broccoli, whipped ricotta, chilli oil 7.9

Crispy crab cannelloni, cucumber, onion ash, dill 9.25

Pan fried pigeon breast, wild mushroom purée, crispy leg, buttered nettles 8.75

Pan fried scallops, citrus purée, basil, squid ink crouton 9.9

Main course

Chicken, apricot ballotine, red lentils, tenderstem, Sriracha, buttermilk sauce 17.5

Rack of lamb, braised lamb breast, salsa verde potato, baby gem, lamb jus 21.5

Pan fried salmon, smoked pom purée, asparagus, lemon shallot salsa 18.5

Asparagus, quinoa, confit egg yolk, radish, brown butter, puffed quinoa 14.5

Fillet beef, roasted cauliflower, oxtail horseradish croquette, pesto, jus 29.5

Roast halibut, creamed potato, samphire, halibut cream sauce 24.5

Pork fillet ravioli, braised cheek, calvados sauce, puffed crackling, broccoli 18.5

Chateaubriand (650g) for 2 persons 70

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

Sides

Chilli, fennel salt fat chips – Watercress, Stilton salad – Creamed potato

Confit Chantenay carrots – Smoked almond, tenderstem broccoli

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

Lemon iced parfait, pistachio biscotti, Limoncello jelly, sorrel 6.95

Rhubarb rice pudding, spiced milk crisp, poached rhubarb, vanilla foam 6.95

Dark chocolate torte, Matcha tea, nettle ice-cream, cocoa nib tuille 6.95

White chocolate mousse, blood orange marmalade, toasted brioche 6.95

Sticky toffee, brown sugar ice cream, date purée, Chantilly 6.95

Petit fours - 6 pieces 5.5

Cheese

Homemade crackers, preserve

3 cheeses 9 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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