

STARTERS

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- Sourdough bread**, cultured butter 9
- Three fin de claire oysters**, pickled rhubarb, sherry vinegar & black pepper 17
- Butternut squash**, parsnip & apple soup, horseradish cream 12
- Chicken terrine**, piccalilly, tea-soaked raisins & pea shoots 16
- Venison tartare**, juniper berry, capers, shallots, wood sorrel 26
- Heirloom tomato & burrata**, balsamic, basil & pickled shallots 24
- Smoked beetroot**, candied walnuts, rocket, goat's cheese & tarragon dressing 16
- Cured salmon**, horseradish cream, dill cucumber & sourdough 21

MAINS

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- Grass fed roasted sirloin of beef** (200g) mushroom pate, english mustard & bone marrow jus 38
- Crackled belly of pork**, savoy cabbage, clove & apple sauce, roasting juices 28
- Braised rabbit**, mustard, prunes, parsley, smoked bacon & creme fraiche 36
- Crispy skin sea bass**, seafood broth, fregola, green beans 28
- Roasted spring chicken**, Garlic, thyme & lemon 28
- Turkey roulade**, celery, chestnuts, sage & mushroom stuffing & gravy 31
- Chestnut mushroom wellington**, root vegetables & watercress 26
- Fish & chips**, seabass, hand cut chips, mushy peas & tartare sauce 28
- Wagyu beef burger**, hand cut chips, beetroot ketchup, cheddar, pickles, tomato & lettuce 26

SIDES TO SHARE

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- Brussel sprouts, bacon & maple 14
- Hand cut chips, rosemary salt & caper mayo 12
- Roasted potatoes 12
- Garden salad, peas, egg, baby gem & radish 9
- Brandy baked carrots, honey & sesame seeds 12
- Baked cauliflower cheese 9
- Roasted parsnip, turnip & swede 9

