



A la Carte

Homemade sourdough bread with butter | £3.00
Vegetable crudité with baba ganoush and tahini cream | £9.50

Starters



Minestrone | £8.00
Crab, avocado and samphire | £14.50
Burrata with roasted pumpkin, salsa verde (v) | £9.50
Pheasant and pistachio terrine | £12.00
Roast vegetable salad, beetroot, celery, turnips, broccoli and leeks (v) | £11.00
Cured salmon tartare with lime crème fraiche, marinated cucumber | £12.00

Main Courses



Fregola with mushrooms and turnip tops (v) | £15.50
Pan roasted Guinea fowl, hispi cabbage, Cavolo nero and turnip fondant | £18.50
Braised ox cheek, roast cauliflower, buttered mash, shallot rings | £21.00
Fish of the day
Fillet of Hake with parsnip, caramelised onion puree, parsnips | £19.50
Beetroot ravioli, crispy sage and Montgomery cheddar (v) | £15.50

Side dishes (v) | £4.50



Spring greens | Chips and aioli | Chicory, fennel, orange and honey dressing | Mixed leaf salad | Gratin potatoes

Desserts (v) | £6.50



Apple crumble with custard
Toffee and banana sundae
Treacle tart, ice-cream
Chocolate and raspberry ganache
Selection of cheese 11.50
Ice cream

A discretionary service charge of 12.5% will be added to your bill.
*All of our dishes are prepared in an environment where nuts are present. Game may contain shots.
Please let us know if you have any dietary requirements and we shall do our best to accommodate.*