

STARTERS

Scallop burnt corn, fritter & pea shoots	£9.00
Mackerel beetroot, white chocolate & horseradish	£8.00
Goat's Cheese pressing of sweet potato & goat's cheese with aubergine pickle	£8.00
Cèpe roasted & soured cèpe, truffle, blue cheese & walnut	£8.00
Pigeon mushroom & brioche sandwich, fig purée	£9.00
Ham Hock terrines, piccalilli & sourdough	£8.00

GRILL

all served with red wine sauce & confit onion

Dingley Dell Pork Tomohawk	£22.00
Corn-fed Chicken Breast	£16.00
Aged Beef Fillet (8oz)	£34.00
Aged Beef Fillet (12oz)	£39.00
Ribeye Steak, on the bone	£30.00

MAINS

Stone Bass potato & pancetta terrine, creamed leeks with red wine sauce	£22.00
Pithivier roast parsnip & chestnut pithivier with garden vegetables	£17.00
Loin of Venison roast parsnip & chestnut pithivier with garden vegetables	£23.00
Halibut caramelised cauliflower purée, pearl barley & garam masala sauce	£23.00
Pork Cheek ham hock bon bon, leeks & crushed swede	£19.00
Roast Pumpkin spiced tomatoes, crispy onions, citrus yogurt, charred baby onions	£18.00

SIDES £4.50

triple cooked chips	cauliflower cheese
creamed potato	heritage carrots
Tamburlaine salad	fine beans
bacon creamed spinach	onion strings

Detailed dietary information on allergens and dishes suitable for vegetarians is available from your server. Please advise a member of our team if you have any allergies or require further information on any of our dishes. We cannot guarantee that our dishes are free from trace elements. Eating raw or undercooked meat and seafood increases the risk of food poisoning.