



17.05.21

STARTERS

Pea mousse, watercress, Shimeji mushroom, radish, rosemary <i>vg/gf</i>	8
Goat's cheese, beets, honeycomb, tomato, walnut, basil oil <i>v/gf</i>	8
Fishcake, quail egg, chorizo, spring onion, smoked creamed spinach	9
Chalk stream trout, apple, fennel, gin & tonic jelly, wasabi & watercress emulsion <i>gf</i>	9
Pork belly, miso broth, corn, baby onion, chilli <i>gf</i>	9

MAINS

Vegan Curry, butternut & sweet potato chat, spinach & shallot bhaji, wild mushroom & truffle rice <i>vg/gf</i>	17
Heirloom tomato, olive, roasted pepper, feta roll <i>v/gf</i>	16
Plaice, scallop, brown shrimp curry, textures of cauliflower <i>gf</i>	24
Cod loin, chorizo & bean cassoulet, courgette, fennel <i>gf</i>	19
Lamb rump, peas, baby gem, pancetta, wild mushroom, asparagus velouté <i>gf</i>	22
Venison loin, parsnips, butternut, baby beets, chocolate <i>gf</i>	22
Butchers cut steak, two sides of your choice and sauce of your choice <i>gf</i>	
Sirloin	24
Fillet, served pink	35
Guest Steak from Txuleta ask server for details and price	?

SIDES

Truffled mac 'n' cheese <i>v add Lobster</i> £5	Confit baby plum tomatoes <i>vg/gf</i>
Spinach, garlic & herbs <i>v/gf</i>	Heirloom tomato salad <i>vg/gf</i>
Rocket, parmesan, wild mushroom salad <i>v/gf</i>	Baby green veg & shallots <i>v/gf</i>
Dauphinoise Potato <i>v/gf</i>	Triple cooked hand cut chips <i>vg/gf</i>

All £4.5 or any two sides for £8

“If you suffer from a food allergy, intolerance or have any questions about our ingredients, please speak to a member of our team.”

vg – Vegan

v – Vegetarian

gf – Gluten Free