



STARTERS

Wild mushroom broth, butternut & almond ravioli, sage, spinach <i>vg</i>	7
Goats cheese mousse, beets, honeycomb, heritage tomato, basil oil <i>v/gf</i>	7
Cod fishcake, quail egg, chorizo oil, spring onion, smoked creamed spinach	8
Gin cured Chalk stream trout, apple, fennel, radish, watercress & wasabi emulsion <i>gf</i>	8
Pork & chicken terrine, quail scotch egg, London Pride & Prejudice chutney	7.5
Confit duck, carrot & orange puree, plum jam, coriander	8

MAINS

Sweet potato, cauliflower & chickpea curry, saffron & coconut rice, onion salad <i>vg/gf</i>	14.5
Jerusalem artichoke, squash, poached egg, broccoli, sunflower seed dressing <i>v/gf</i>	14.5
Sea bass, saffron potatoes, braised baby fennel, raisin & dill beurre blanc <i>gf</i>	17.5
Cod loin, chorizo & bean cassoulet, courgette, fennel <i>gf</i>	18
Duck breast, Jerusalem artichoke, celeriac, baby beets, port jus <i>gf</i>	18
Trio of pork, potato fondant, cabbage, baby onion, toffee pear sauce <i>gf</i>	18
Venison loin, parsnips three ways, baby beets, dauphinoise potato, juniper jus <i>gf</i>	20
Butchers cut steak, potato of your choice, side of your choice <i>gf</i>	22
Add peppercorn, blue cheese, garlic butter or red wine jus	2

SIDES

Roasted vine cherry tomatoes, balsamic vinegar <i>vg/gf</i>	Spinach, garlic & herbs <i>v/gf</i>
Triple cooked hand cut chips <i>vg/gf</i>	Seasonal salad <i>vg/gf</i>
Green veg & shallots <i>v/gf</i>	Baby new potatoes & mint <i>v/gf</i>
Rocket, parmesan, wild mushroom salad <i>v/gf</i>	Truffled mac 'n' cheese <i>v</i>

All £4 or any two sides for £7

“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