



22 November 2021

STARTERS

Jerusalem artichoke, celeriac, chervil, baby beet & truffle salad <i>vg/gf</i>	8
Potato gnocchi, butternut squash, hazelnuts, parmesan <i>v</i>	7.5/15
Goat's cheese, beets, honeycomb, tomato, walnut, basil oil <i>v/gf</i>	8
White crab salad, brown crab mayonnaise, kohlrabi, sesame	9.5
Ham hock & parsley terrine, celeriac remoulade, sourdough	8

MAINS

Miso glazed aubergine, Asian slaw, avocado, soya yogurt <i>gf/vg</i>	17
Cod loin, fondant potato, samphire, velouté <i>gf</i>	22
Seabass, fennel, leek, citrus <i>gf</i>	22
Duck Breast, leg, mushroom puree, salsify	24
Red leg partridge, rosti potato, carrots, tenderstem broccoli, jus <i>gf</i>	20
Braised beef chuck, wholegrain mustard mash, baby turnips, cabbage, jus	22
Butchers cut steak, skinny fries or chips, mushroom ketchup, onion ring, served with garlic butter, peppercorn or blue cheese sauce <i>gf</i>	
Sirloin	24
Fillet	30

SIDES

Spinach, garlic & herbs <i>v/gf</i>	Chunky chips <i>vg/gf</i>
Rocket, parmesan, sun blush tomatoes <i>v/gf</i>	Baby green veg & shallots <i>v/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