



## Nibbles

- Rosemary & Garlic Marinated Olives— £4.50  
House Bread, Hummus, Dukka — £5.00  
Crispy Whitebait, Confit Garlic Aioli — £6.00  
Crispy Braised Beef Croquettes, Whole Grain Mustard Mayonnaise — £13.00
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## Starters

- Jerusalem Artichoke Risotto, Artichoke Crisps — £8.50  
Hake Kiev, Chorizo Butter, Parsley Emulsion — £9.50  
Duck Leg Boudin, Goose Liver Parfait, Rhubarb, Brioche — £9.50  
Hand Dived Scallop, Confit Pork Belly, Black Pudding, Apple — £14.50
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## Mains

- Beer Battered Fish, Hand-Cut Chips, Crushed Garden Peas, Tartar Sauce — £15.50  
Venison Burger, Brie, Fig Jam, Truffle Mayonnaise, Hand-Cut Chips — £16.50  
Lamb Loin, Confit Shoulder & Potato Roulade, Viola Artichoke, Lamb Jus — £24.50  
Pan Fried Halibut, Smoked Mash, Baby Leek, Langoustine Butter Sauce— £23.50  
Dry Aged Ribeye Steak, Hand-Cut Chips, Tender Stem Broccoli, Cep Butter — £26.50  
Goats Cheese & Beetroot Tortellini, Goat's Curd, Walnut & Rocket — £16.00
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## Sides

- Hand-Cut Chips, Black Garlic Mayonnaise — £4.00  
Buttered Heritage Chantenay Carrots — £4.00  
Garlic Potato Parmentier — £4.00  
Truffled Cauliflower Gratin — £4.00
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## Pudding

- Spiced Rice Pudding, Salted Caramelised Apple, Cinnamon Straw— £8.00  
Rhubarb Compote, Vanilla Panna Cotta, Lady Fingers — £8.00  
Chocolate Rum Baba, Raisins, Chocolate Ganache, Nougatine — £8.50  
Vanilla Ice Cream Affogato, Almond Financier — £5.00  
Homemade Ice Creams & Sorbets — £2.50 per scoop