



Nibbles

Rosemary & Garlic Marinated Olives — £4.00

Homemade Bread, Hummus, Dukka — £5.00

Crispy Whitebait, Confit Garlic Aioli — £6.50

Cajun Fried Guinea Fowl, Harissa Mayonnaise — £6.50

Starters

Confit Duck Leg Terrine, Pineapple Chutney, Sourdough Bread — £9.00

Ham's Wild Garlic and Potato Velouté, Soft Poached Hen's Egg — £8.00

Line Caught Hake Kiev, Smoked Mussel Butter, Spring Pea Purée — £9.50

Beef Croquette, Pickled Vegetables, Sauce Gribiche — £9.00

Classics

Beer Battered Fish, Hand-Cut Chips, Crushed Garden Peas, Tartar Sauce — £15.50

Spring Lamb Burger, Wild Garlic Pesto, Mozzarella, Hand-Cut Chips — £16.50

Wild Boar & Apple Sausages, Smoked Mash, Braised Savoy Cabbage — £15.50

Mains

Guinea Fowl Boudin, Braised Leg, Celeriac Dauphinoise, Savoy Cabbage — £23.00

Pan Fried Megrim Sole, Cauliflower, Lemon and Caper Dressing — £23.00

Dry Aged Ribeye Steak, Hand-Cut Chips, Purple Sprouting Broccoli, Mushroom, Roast Garlic Jus — £28.00

Beetroot & Goat's Cheese Tortellini, Beurre Noisette, Pumpkin Seeds — £16.00

Sides - £4.50 each

Hand-Cut Chips, Black Truffle Mayonnaise

Purple Sprouting Broccoli, Flaked Almonds

Confit Garlic New Potatoes

Baby Gem Salad, Anchovy Dressing, Croutons

Pudding

Selection of British Cheeses, Farmhouse Crackers, Apple & Brandy Chutney — £12.50

Ham's Rhubarb Cheesecake, Rhubarb & Custard Spring Roll — £8.00

Dark Chocolate Cannelloni, Chocolate & Hazelnut Feuilletine, Poire Williams Sorbet — £8.00

Vanilla Ice Cream Affogato, Almond Financier — £5.00

Homemade Ice Creams & Sorbets — £2.00 per scoop