

Cauliflower velouté, summer truffle, crushed hazelnuts (v)

Chicken liver parfait, crispy chicken skin, burnt orange, Madeira jelly, toasted brioche £8

Citrus cured salmon, avruga caviar, Avocado emulsion & grapefruit £11

Tartare of beef bavette, summer vegetable salad, horseradish £9



Garden pea risotto, pea & pine nut pesto, whipped goats cheese (v) £17

80z Hereford rib eye cooked over charcoal, chip cooked in dripping, roasted gem lettuce & pepper sauce £26

Roast pork belly Black pudding, pigs cheek, crispy pig head, roast pineapple, broccoli, mash & pink peppercorns

Roast cod, creamed potatoes, hispi cabbage, brown shrimp, sea herbs, seaweed beurre blanc £21

£22

Creedy Carver duck breast, crushed roots, celeriac purée, blanched kale, elderberries

Sides £3

Chips cooked in dripping | Blanched summer vegetables Leaf salad & lemon vinaigrette | Creamed potatoes

Please inform us of any dietary requirements that you may have and the manager will be happy to advise you. A discretionary service charge of 10% will be added to tables of 8 or more.