

February

Caramelised apple tarte Tatin,
vanilla ice cream, rosehip syrup for 2 to share £16

Please order this dessert in advance as it requires 45 minutes cooking time

Snacks £5

Goats cheese Sablé 'sandwich'

Crispy whitebait, devilled Marie rose sauce

House sourdough, treacle & oat bread, whipped butter

Taramasalata, fennel seed crackers

Mixed marinated Greek olives

Starters

Steamed Cornish mussels, pancetta, leeks, cider, milk bread roll £8

'Cacio e pepe', fresh tagliatelle, English pecorino, Wiltshire truffle (v) £10

Hot smoked salmon, new potatoes, capers, winter leaf salad, poached egg £8

Spelt risotto, roasted & pickled beetroot, herb dressing, Berkswell (v) £8

Pâté-en-croute, Madeira jelly, house pickles, Duncombe Ale mustard £9

Mains

Braised lamb shank, haggis pie, swede puree, whisky sauce £26

Pan fried Stonebass, bisque sauce, hash brown, buttered kale £25

Dunwood farm 50-day aged Ribeye, garlic butter, onion puree, triple cooked chips £33

Marmite roasted cauliflower, caramelized cauliflower puree, crispy leaves, green peppercorn jus £19

Sprinks Farm Venison loin, blackberries, roast beetroot, suet pudding £28

Pan roasted Cod, short rib tortelloni, celeriac velouté, white beans £27

'Coq au vin' pie, champ mash, sprouting broccoli £20

Sides £4

Triple cooked chips - Skinny fries - Dressed leaf salad - Champ Mash
Sprouting broccoli - Green peppercorn sauce

Please advise us of any allergies in advance.

A discretionary 10% service charge is included in the final bill