

## a la carte

Caramelised pear tarte Tatin, hedgerow ice cream, blackberry coulis  
for 2 to share £16 please order in advance as this dessert takes 45 minutes to prepare

### Snacks

Damson jam & goats curd Jammie Dodger 6  
Smoked mackerel rillettes, fennel seed crackers 8  
House sourdough & treacle bread, whipped butter 5  
Mixed Greek olives 5

### Starters

Game pate en croute, port jelly, house pickles 10  
Viognier Grenache, Château de Campuget 'Le Campuget', Vin de Pays du Gard 175ml 6.75

Twice baked Lincolnshire Poacher cheese souffle, pear chutney (v) 8  
Mâcon-Bussières 'Le Vieux Puits', Thierry Drouin, Burgundy 175ml 12.00

Sprinks farm venison tartare, fermented chilli sauce, smoked mayo, potato chips 12.5  
Domaine Lavigne, Saumur-Champigny Vieilles Vignes, Loire Valley, France 9.50

Cornish mussels, Duncombe Ale, mustard & cream sauce, treacle & oat bread 9  
Muscadet Sèvre et Maine sur Lie 2022, Chéreau Carré 'La Griffé', Loire Valley 175ml 8.25

Chicken liver parfait, plum jelly, compressed plum, house brioche 9  
Pinot Noir Les Colombiers, Villa Noria, Pays d'Oc, Languedoc, France 175ml 8.50

Beetroot tart Tatin, beetroot & apple salad, horseradish cream 8  
'The Nest' Pinot Gris, Marlborough, 2022 175ml 9.10

Please advise us of any allergies in advance.

A discretionary 10 % service charge is included in the final bill & shared between whole the team

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## Mains

**Ribeye, Dunwood farm 50-day dry aged**  
triple cooked chips, watercress, ox tongue & shallot salad, pan jus 40  
'K-lys', Clos Troteligotte, Cahors 2019 Malbec, Southwest France 175ml £12.25

**Sirloin, Dunwood Farm, 28day dry aged**  
pickled shallot ring, ox tongue, watercress salad, chips, pan jus £33  
Piattelli Vineyards Tannat, Cafayate, Salta, Argentina 175ml £9.60

**Pan fried guinea fowl breast,**  
terrines of leg & black pudding, girolle mushrooms, chicken jus 28  
Château Sénéjac, Comte de Sénéjac, Haut-Médoc 2016 175ml 12.00

**Saddle of rabbit, crispy leg, carrot fondant, spinach, mustard seed jus 28**  
Pinot Noir Les Colombiers, Villa Noria, , Pays d'Oc, Languedoc, France 175ml 8.50

**Butternut & sage agnolotti,**  
crispy sage leaf, pumpkin seed oil, pangrattato & English truffle 17  
Château Oumsiyat, 'Blanc de Blanc', Bekaa Valley, Lebanon 175ml 6.75

**Baked whole plaice, crispy potato, samphire & brown shrimp butter dressing 27**  
Chablis Domaine Brigitte Cerveau, Burgundy, France 175ml 14

**Poached cod, salmon mousse, celeriac puree, root vegetable fricassee 25**  
Mâcon-Bussièrès 'Le Vieux Puits', Thierry Drouin, Burgundy 175ml 12.00

**Gamekeeper venison pie, buttery mash, braised red cabbage 23**  
'Faithful Hound', Mulderbosch Vineyards, Stellenbosch, South Africa 175ml 10.00

## Sides 4

Braised red cabbage / Boulangerie potatoes/ hand cut chips  
skinny fries / leaf salad / creamed Savoy cabbage & root vegetables

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