

April

Caramelised apple tart Tatin, vanilla ice cream, toffee sauce for 2 to share £16

Please order this dessert in advance as it requires 45 minutes to prepare

Nibbles

Goats cheese sables sandwich £6

Taramasalata, pickled cucumber & dill, fennel seed crisp £9

House sourdough, rosemary focaccia, whipped butter £6

Mixed Enios Greek olives £6

Starters

Smoked haddock & caper fishcake, sorrel cream sauce £10

Grilled Wye Valley asparagus, fresh cheese, wild garlic oil (v) £13

Torched fillet of mackerel, birch sap glaze, fermented 'rhuboshi' £9

Isle of Wight tomato bruschetta, nettle & parsley dressing, Staffordshire cheese (v) £9

Chicken liver parfait, gooseberry jelly & chutney, house brioche £9

Ham & Quicke's cheddar croquette, house piccalilli £9

Mains

Dunwood Farm lamb Barnsley chop,
wild garlic & onion puree, pink fir potatoes, charred Roscoff onion £27

Chicken Kiev, creamy mash, silver skin onions, fresh peas, pea puree £21

Sprink's Farm pork chop, faggot, fondant potato, rhubarb ketchup, spring cabbage £25

50 day 8oz salt aged Dunwood Farm rib eye, onion rings, garlic butter, pan jus, hand cut chips £38

Pan roasted salmon, Isle of Wight tomato & Jersey Royal Nicoise, black olive tapenade £27

Gnocchi, morel mushrooms, vegetable jus, tomato & tarragon (v) £18

Grilled monkfish tail, tamarind glaze, curry sauce, aloo gobi £ 26

Sides £4

Jersey Royals, seaweed butter / creamy mash, crispy onions & chives / garlic seasonal greens

Green peppercorn sauce / mixed leaf salad, house vinaigrette / skinny fries / chunky chips

Please inform the team of any allergies before placing your order

A discretionary 10% service charge is included in the final bill, split between the whole team