

March

Spelt & wheat sourdough, chive butter 5 (v)

Cured Cornish sea bass, blood orange, anchovy 9

Aged Dunwood Farm beef short rib, artichoke & dashi 8

House made goat's yoghurt, dandelion shoots, savoury oats 7 (v)

Ale battered Sailor's creek oysters, aioli, sea beet 9

Lamb sweet breads, pea, chestnut mushroom 12



Litchfield Asparagus, Chanterelles, whey dressing 12 (v)

Cep Chawanmushi, roast Calcot onion, silver skin onion, 14 (v)

Butter poached sea trout, oyster mayonnaise, watercress, sea beet & buttered radish 26

Dunwood Farm 50-day aged rib eye, spring onion, Tit Brook pesto, Jersey Royal potatoes 28

Corn fed chicken supreme, buttery mash, chestnut, leek & morel mushroom 21

Staffordshire lamb rump, foraged greens, ricotta, black garlic 26

Sides 4

Wild garlic mash potatoes - buttered nettles & baby spinach -
purple sprouting broccoli - hand cut chips - skinny fries



Rhubarb Knickerbocker glory 6

Honey Rum Baba, Peak District rum, vanilla cream 8

87% San Martin chocolate, Jerusalem artichoke ice cream, soy caramel 10

Sticky toffee pudding, toasted oat, & honey ice cream 8

Nashi pear tarte Tatin, clotted cream 8

Please inform us of any allergies that you may have, and the manager will be happy to advise you.

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