

Starters

- Tempura oyster, kimchi, lime £5
- Hen of the woods, sherry vinegar, roast mushroom sauce £12
- Soup of the day, bread & cultured butter V £11
- Beetroot salad, frisse & granola V £12
- Halibut, crab sauce & pickled vegetables £14
- Braised pig cheek, parmesan pomme purée, sticky sauce £13

Mains

- Roast sirloin of beef, duck fat roast potatoes, braised beef Yorkshire pudding, mash, carrot £26
- Free-range pork belly, duck fat potatoes, crispy rilette, Yorkshire pudding, mash, carrot £24
- Jerusalem artichoke, oregano & tarragon orzo £22
- Sea bass, spiced aubergine purée, fish beignet £24

Sides £7

- House salad V
- Hispi cabbage, sherry vinegar, chives, Maldon salt
- Carrots, coriander, spiced hazelnuts V
- Ratte potatoes, chive butter V
- Fine beans, garlic, lemon, hazelnuts V

Puddings

- Chocolate mousse, sweet furikake, white chocolate ice cream, miso V £12
- Local cheeses, chutney & crackers V £15
- Sticky toffee pudding, toffee sauce, vanilla ice cream V £9
- Thyme panna cotta, honey ice cream £10
- Donut, salted caramel ice cream, hazelnut mousse £11

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team