



STARTERS

DRESSED CRAB, lovage, apple and lime 9.50

CHALK STREAM TROUT, cured and smoked, gin, fennel and cucumber 9.00

GAME TERRINE, fig, smoked lardo and pickled onion 9.50

PORK BELLY, greengage, walnut and balsamic 9.00

CAULIFLOWER PANNA COTTA, raisin, truffle and hazelnut 8.50

SMOKED WHITE ONION VELOUTÉ, black garlic and crispy shallot 8.50

MAIN EVENT

HALIBUT, cauliflower, lemon, capers and parsley 27.00

JOHN DORY, broccoli, mussels and almond 26.00

VEAL FILLET, sweetbread, broad beans, elderberries and truffle 28.00

LOIN OF LAMB, rosemary, belly, garlic and shallot 27.00

DUCK BREAST, Victoria plum, celeriac and cobnut 26.00

CORIANDER GNOCCHI, smoked aubergine and tomato 19.00

PEARL BARLEY, goats curd, watercress and celeriac 18.50

DESSERTS

DARK CHOCOLATE, blackberry, pink peppercorn and hazelnut 9.00

STRAWBERRY, elderflower, shortbread and Champagne 9.00

APRICOT PARFAIT, honeycomb and toffee 8.50

APPLE CAKE, vanilla, green apple and toffee 8.50

CURLEW CHEESE, Artisan crackers, pickled celery, red onion marmalade and balsamic grapes 12.00

DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED

HEAD CHEF **GARY JARVIS**

OPENING TIMES:

OPEN TUESDAY – SUNDAY

CLOSED MONDAY

LUNCH 12.00pm-2.30pm

DINNER 6.30pm – 9.30pm (Closed Sunday)

