Menu

Starters

Sage & onion milk loaf, cultured butter & olive oil and balsamic	£6
Scotch egg, smoked potato & chilli tomato sauce	£10
Torched mackerel, saffron pickled vegetables, bouillabaisse sauce	£12
Duck croquette, piccalilli, dried fruit purée, pickled red onion	£12
Celeriac & mushroom soup with truffle & mushroom milk loaf	£10

Snacks

Truffle pecorino mixed nuts	£4.50
Salt & pepper cashews	£4.50
Fried & salted corn	£2.50
Chilli fried broad beans	£3.50
Pitted gordal olives	£5.90

Mains

Homemade venison sausage braised red cabbage, celeriac purée, lentils, red wine & port jus	£23
Pork & fennel ragù with handmade pappardelle pasta smoked chilli & mascapone sauce topped with parmesan and fresh parsley	£25
Roasted crown of partridge savoy cabbage, jerusalem artichoke purée, poached prunes, game sauce	£20
Roasted delica pumpkin parmesan gnocchi, pickled mushrooms, celeriac & stilton sauce, toasted seeds	£25
Stuffed Stone bass chestnut mushroom duxelles, citrus hispi cabbage, carrot, brown crab bisque	£26
Fish pie - hake, smoked haddock, scallops spinach, gruyère béchamel, herbed mash with side of roasted cauliflower tonnato	£26
Venison burger - patty & braised venison balsamic onion chutney, American cheese slice, sriracha mayo, side of skinny fries	£17

Sides

Roasted pumpkin, pickled mushrooms & toasted seeds	£6.50
Cauliflower cheese	£6.50
Skin on fries	£5
Mashed potato	£5

Cocktails

Negroni bombay, campari, martini rosso	£13
Cherry Bakewell spiced rum, cherry, almond	£13
Kir Royale cremant, crème de cassis	£16
Gin Martini bombay, martini, olive	£16

Our menu changes with the seasons, allowing us to make the most of the freshest ingredients available.
Everything is prepared fresh each day in limited quantities, so some dishes may sell out throughout the day.

Please advise our staff of any allergies before ordering. Game may contain shot or small bones.
We no longer add service charge to bills, if you wish to tip the team, these can be accepted in cash only