



Menu

Warm rosemary focaccia, rapeseed oil, balsamic reduction

Sicilian olives

Starters

Soup (v)

Spiced Butternut squash soup, labneh, sourdough

6.5

Terrine

Chicken, ham hock, & pistachio terrine, girolles, dijon mustard emulsion, crouton

7.5

Salmon

Beetroot & gin cured salmon, tar tare, beetroot, cucumber, creme fraiche

8.5

Arancini (v)

Leek & goats cheese arancini, truffle, tomato relish

7.5

Lamb

Slow cooked Lamb breast, celeriac, samphire, hazelnuts

8

Main Course

Duck

Duck breast, bubble & squeak, parsnip, cavolo nero, red currant jus

22

Pork Belly

Confit Pork belly, sweet potato, tomato, sweetcorn, chorizo, squid, crispy shallots

19.5

Beef

Fillet of Beef, beef dripping celeriac, mushroom ketchup, wild mushrooms, humble chips

29

Brill

Curried Brill, coriander potatoes, cauliflower, green olive, caper & tomato

21.5

Linguine (v)

Linguine, tenderstem broccoli, roast garlic, hazelnuts

16

Side Orders

Humble chips 3.5

Autumnal greens 4