



Nibbles

Warm Rosemary focaccia, rapeseed oil, balsamic reduction 4.5

Starters

Soup (v)

White onion & cider soup, wild garlic, sourdough

6.5

Pork

Confit pork belly, teriyaki glaze, burnt sesame, spring onion, pickled red cabbage

8.5

Salmon

Beetroot cured salmon, fennel, cucumber, radish, blood orange, horseradish yoghurt

8

Wild Mushrooms (v)

Creamed wild mushrooms, tarragon, truffle, brioche

7.5

Beetroot (v)

Roast beetroot & puree, whipped goats curd, chicory, almonds, crispy kale

7

Main Course

Lamb

Crispy Lamb breast, roast garlic pomme puree, peas, hazelnut & onions, minted jus

21

Cod

Cod loin, roast cauliflower & puree, spring greens, almonds, coriander & chilli salsa

19.5

Gnocchi (v)

Potato gnocchi, creamed wild mushrooms, sage, white wine, truffle

16.5

Beef

Braised featherblade of beef, purple sprouting broccoli, carrot puree, savoy, humble chips, jus

24

Pork

Pork belly , sauté potatoes, spiced butter bean cassoulet, crispy kale

18

Sides

Pan fried Foie gras (50g) 9

Buttered purple sprouting broccoli 3.5

Humble chips 3.5