



Winter

Menu

Soup (v)

Root vegetable & Ras el hanout soup, sourdough

6.5

Egg

Crispy hens egg, celeriac puree, pickled wild mushrooms, hazelnuts

7

Ox cheek

Crispy ox cheek fritter, mushroom ketchup, pickled shallots

8

Salmon

Beetroot & juniper cured salmon, smoked mackerel rilette, cucumber, beetroot, toast

8

Mushrooms (v)

Creamed wild mushrooms, brioche, tarragon

7.5

Main Course

Lamb

Lamb breast, smoked pomme puree, Nduja, courgette & butter bean cassoulet, salsa verde

20

Beef

Slow cooked, Aged Featherblade of Beef, roast celeriac & puree, tuscan kale, port jus, humble chips

25

Sea Bass

Sea Bass fillet, crushed baby potatoes & leeks, spinach puree, broccoli, caper butter

19.5

Spaghetti (v)

Egg spaghetti, creamed girolles, chanterelles & trumpets, hazelnuts, truffle

17.5

Chicken

Chicken supreme, potato gnocchi, tendereste broccoli, salsa verde butter

18.5

Sides

Humble chips 3.5

Winter greens & sesame butter 4