



A La Carte

Starters

Soup of the Day Homemade served with warmed breads. 7

Andouille Scotch Egg Served with heirloom tomato and chilli jam. 8

King Scallops Pan fried king scallops, black pudding bon bon, pea purée and a prosciutto crisp. 11

Wood Pigeon Pan fried breast and confit thigh, wild mushroom duxelle and balsamic caramelised shallots. 9

Hot Smoked Salmon Salmon and avocado flavoured with chilli, lime and coriander and served with lemon gel and horseradish creme fraiche. 8

V Artichoke, Goats Cheese and Pears Glazed artichoke hearts and roasted jerusalem artichoke, caramelised pears and goats cheese mousse. Garnished with beets and brazil nuts. 8

Main Courses

Chart Farm Venison Loin Pomme anna, roasted parsnips and a creme de mure jus. 21

Breast of Guinea Fowl Pan fried and served with toulouse sausage and mixed bean cassoulet with sautéed cavolo nero. 17

Daube of Beef Braised and served with fondant potato, herb dumpling and baby roasted root vegetables. 17

Halibut Loin Pan fried and served with braised fennel, sorrel, saffron potatoes and a brown shrimp beurre noisette. 21

V & VE Cashew Nut Curry Halloumi (v) or tempeh (ve) and roasted butternut squash in a creamy cashew nut curry sauce, served with fragrant rice and an onion bhaji. 15

Side Dishes each 4

Gratin Creamed Leeks

Garden Herb Salad

Skin on Fries

Carrots and Courgettes

Rosemary and Garlic Potatoes

Sweet Potato Fries

Tender-stem Broccoli and Almonds

Triple Cooked Chips

All our food is freshly prepared and cooked to order so at busy times there may be a longer wait.

Please don't hesitate to speak to our staff if you have any food allergies or intolerances.

Most of our dishes can be made gluten free. Service is discretionary but for tables of 10 or more 10% gratuity will be added to your bill.