

Appetisers

Court Farm Sausages & Pancetta	mustard & honey	8
✓ Sesame Halloumi	chilli & lime mayonnaise	8
✓ Homemade Bread Board	salted butter (available gf)	7
Mini Sticky Korena Pork Belly Flatbread		9

Starters

Burnt Pork Ends Scotch Egg	smoked bacon jam emulsion, preserved gherkin and apple textures	11
Lamb Crumble	crispy kale, lamb reduction (available gf)	9
Seared Scallops	root vegetable hash, split lobster and dill sauce, seafood taco (available gf)	15
Goats Cheese & Rainbow Beetroot Mille Feuille	beet mayonnaise, dill oil (gf/available vegan)	10

Main Courses

Charred Confit Cod Loin	winter vegetable and Iberico chorizo brunoise, creamed butterbean, crispy seaweed, shellfish air	24
12 Hour Braised Short Rib	honey glazed heritage carrots, pomme purée aux herbes, rich jus	26
✓ Slow Pressed Winter Squash	toasted sesame crust umami mushroom reduction, sesame greens, pomme purée	22
Pan Seared Rack of Lamb	crispy potato terrine, velvet celeriac puree, wilted cavolo nero, lamb reduction	28

Sides

Crispy Potato Terrine Ends	garlic mayonnaise 6 / Mac & Cheese (available gf)	7
Charred Tenderstem	lemon, garlic & herb aioli (gf) 6 / Portobello Mushrooms	garlic butter (gf) 7
Fine Green Beans	garlic, sliced chilli & olive oil (gf) 6 / Miso Honey Chantenay Carrots (gf)	6
Local IPA Battered Onion Rings	6.5 / Triple Cooked Chips 5.5 / Skin on Fries (available gf)	4.5

If you have a food allergy or intolerance – please speak to the staff before ordering.

While we make every effort to prevent cross contamination in our kitchen, we cannot guarantee that any food item we make is FREE of any specific allergen