



Bread and snacks

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| Sourdough, whipped brown butter | 4 |
| Seasonal pickles | 4 |

Starters

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| Salad of turnip, apple and cucumber, curried mussel mayonnaise | 7 |
| Chicken liver pate, rhubarb and cider chutney, toasted milk loaf | 9 |
| Wye Valley asparagus, sauce gribiche | 10 |
| Vadouvan spiced hispi cabbage, crispy onions, lime pickle | 6.5 |
| Roasted octopus, pumpkin seed puree, salsa matcha, lime | 14 |
| Aged beef tartare, oyster and beef fat croutons | 11 |
| Burrata, sprouting broccoli, blackened spring onion dressing and salted lemon | 8.5 |
| Cauliflower soup, pickled shallot and lemon oil, focaccia | 6 |

Main Courses

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| Pan roasted chicken breast, glazed cabbage, sweetcorn, hen of the woods | 20.5 |
| Sea trout fillet, rye bread, fennel and citrus, smoked mussel cream | 22 |
| Kohlrabi, lightly poached hen's egg, lovage sauce, rye | 15 |
| Braised featherblade, watercress, pickled walnut, truffle and parmesan chips (n) | 23 |
| Salt baked celeriac, sesame, pak choi, tofu and almond cream (n) | 15 |
| Barbecued whole monkfish tail, red cabbage, mango and macadamia, BBQ (n) | 26.5 |
| 650g sirloin on the bone, Lincolnshire Poacher leek mornay, dressed watercress (Designed for 2 to share, please allow 45 minutes) | 70 |

Sides

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| Truffle and parmesan chips | 4 |
| Lincolnshire Poacher leek mornay | 6.5 |
| Watercress and pickled walnut dressing (n) | 4.5 |

Sweets

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| Crème brûlée, caraway shortbread | 7 |
| Banoffee choux bun, whipped cream | 10 |
| Dark chocolate tart, malt ice cream, whisky sultanas | 9 |
| Lime and mint sorbet, brandy snap, coconut cream, Malibu | 6 |
| Yorkshire rhubarb, whipped fromage blanc, tarragon meringue | 6 |
| Parkin, stem ginger ice cream, butterscotch | 6 |