



Bread and Olives

Rosemary and thyme focaccia, olive oil, sea salt	4
Marinated Gordal olives	4

Starters

Chicken liver pate with farmhouse chutney and toasted focaccia	9
Roast beetroot salad, ricotta, sticky walnuts and spiced pumpkin seeds	7
Crispy pig's head croquette, apple, red cabbage slaw and chilli roasted peanuts	8
Vadouvan spiced cauliflower risotto, roasted cauliflower and puffed wild rice	7
Crottin glazed in smoked garlic honey, purple carrot, green chilli and puffed wild rice	9

Main Courses

Featherblade of beef, celeriac puree, truffle and parmesan chips, red wine sauce	24
Smoked haddock fishcake with tenderstem broccoli and warm tartare sauce	17
Celeriac schnitzel, Montgomery cheddar custard, roast shallots, buttered leeks	17
Confit duck leg, sweet potato and orange puree, chicory with sweet mustard dressing	20

Sides

Truffle and parmesan chips	4
Honey roasted purple carrots	4
Red wine braised cabbage	4
Cauliflower cheese	5

Sweets

Sticky toffee pudding, tonka bean ice cream and butterscotch sauce	6
Crème brûlée	6.5
Flourless chocolate cake, mint choc chip ice cream, dark chocolate sauce	8
Blackberry pavlova with Chantilly cream	7.5
Baron Bigod, Armagnac prunes, sourdough crackers	11