



To Start...

Mushroom and beetroot 'tartare',
pickled carrot 'yolk' vegan truffle mayo, and seaweed matchstick fries (VG/DF) 10.50

Queen scallops – shell baked
with curried parsnip puree, granny-smiths apple, Spiced breadcrumbs, parsnip crisps and coriander
14.50 (GF Available when pre-ordering)

Crispy fried pigs' cheek
sweet pickled fennel, beer jelly, salt baked turnips, anise spiced braising juices and pork rinds
13.00

For Mains

Fillet – Ex Dairy, Pan Roasted & finished with Butter, Thyme & Garlic, served with Watercress Puree, Mushroom Salt & Roast Shallot & Your choice of Triple Cooked Chips or Skinny Fries 34.00

Pan roast corn fed chicken supreme
Winter squash, curly kale, 15hr duck fat potatoes, confit chicken wing, sage chimichurri 23.50

Pan roast cod loin
lightly salted, wilted gem lettuce heart, orzo & brown crab velouté, basil oil, pickled fennel, vinegar scraps, crisp basil
27.00

Risotto of roasted Jerusalem artichokes
pistachio and kale pesto, reserve cheddar and crispy fried kale (V/ GF/N) 18.50

To Finish...

Classic sticky toffee pudding
with molasses toffee sauce & served with vanilla ice-cream (V, Also Available VG & GF) 8.00

Maple panna cotta
toasted hazelnuts, macerated brambles, honeycomb, and violas (GF/N) 8.50

Selection of our favourite cheeses
served with artisan accompaniments (N) 15.00

To ensure we can fulfil your pre order please return to us no later than 7 days prior to your reservation.

If you suffer from any allergies, please make us aware, we're happy to provide further information on the 14 specified allergens contained in our dishes. Our fryers are multi use and in close proximity which means we can't guarantee the absence of allergens from fried products. Frying Oil contains GM Soya

A discretionary service charge of 12.5% is automatically added to all bills