

Starters

Scorched Mackerel, Ratatouille, Black Olive Caramel, Basil **10**

Salt Baked Beetroot, Goats Cheese Mousse, Candied Hazelnuts **12**

Treacle Cured Salmon, Fennel, Shallot, Salmon Roe **12.5**

Wild Mushroom Arancini, Truffled Egg, Parmesan Cream **12**

Soup Du Jour, Sourdough, Rosemary Butter **8**

Chicken And Ham Hock Terrine, Celeriac Remoulade, Honey And Mustard **10**

Sunday Lunch

Locally Sourced, 28 Day Aged, Grass Fed Roast Sirloin of Beef **28**

Roast Loin of Pork, Lemon Thyme, Stuffing, Apple Sauce **25**

*Accompanied by Lard Roast Potatoes, Dinner Lady Carrots,
Cauliflower Cheese, Market Greens, Stock Pot Gravy.*

Mains

Gnocchi, Butternut Squash, Blue Cheese, Pumpkin Oil **19**

Chicken Breast, Pomme Purée, Tenderstem, Peppercorn Sauce **23.5**

Roasted Halibut, Mussel and Clam Chowder, Soft Herbs **26**

Side Dishes

Autumn Greens **5**

New Potatoes **5**

Glazed Heritage Carrots **5**

Desserts

Caramel Tart, Mascarpone Cream, Honeycomb **10**

White Chocolate, Passion Fruit Cheesecake, Mango Sorbet **10**

Bread Butter Pudding, Clotted Cream Ice Cream **10**

Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce **9**

Cheese

Selection of British Cheeses **16**

