

Starters

- Seared Scallop, Crispy Belly Pork, Pickled Carrot, Coriander **15**
Treacle Cured Salmon, Fennel, Shallot, Salmon Roe **12.5**
Chicken and Ham Hock Terrine, Celeriac Remoulade, Honey and Mustard **12**
Wild Mushroom Arancini, Truffled Egg, Parmesan Cream **12**
Scorched Mackerel, Beetroot, Horseradish, Watercress **11**
Soup Du Jour, Sourdough, Rosemary Butter **8**

Mains

- Pork Fillet, Pork Faggot, Creamed Potato, Heritage Carrot, Granny Smith **27**
7oz Dry Aged Fillet, Triple Cooked Chips, King Oyster, Peppercorn Sauce **37**
Slow Cooked Beef Cheek, Butternut Squash, Salsify, Turnip Marmalade **28**
Gnocchi, Butternut Squash, Blue Cheese, Pumpkin Oil, Sage **19**
Rump of Lamb, Lamb Fritter, Roasted Artichoke, Spinach, Sauce Soubise **32**
Roasted Cod, Cauliflower Puree, Roasted Cauliflower, Golden Raisins, Curry Oil, Potato Rosti **28**
Whole Seabass, Citrus Butter, New Potato, Autumn Greens **28**

Side Dishes

- Autumn Greens **5** Skin on Fries **5** Triple Cooked Chips **5**
Glazed Heritage Carrots **5** New Potatoes **5**

Desserts

- Caramel Tart, Mascarpone Cream, Honeycomb **10**
Banana Cheesecake, Honeycomb Ice Cream **10**
Caramelised Pineapple, Creamed Rice Pudding, Coconut Ice Cream, Toasted Almonds **11**
Biscoff Choux Bun, Coffee Chiboust, Warm Chocolate Sauce **12**

Cheese

- Selection of British Cheeses **12**

