

RESTAURANT MENU

Olives * (ve), £5 Artisan Bread & Oil • ☐ (v), £4

STARTER

Grilled Courgette & Basil Soup • ☐ (v)

Stilton Crème Fraîche | Onion Seed Brioche

Ham Hock Ballotine •

Cornichons | Piccalilli Texture | Toasted Sourdough

Wood Pigeon Breast *

Carrot Texture | Micro Salad | Blackberries

Red Mullet Escabeche •

Cucumber & Avocado Tartare | Spiced Orange Gel | Dill Oil | Sourdough Crisp

Goat's Cheese Mousse * (v)

Heritage Tomatoes | Fig & Onion Chutney | Honeycomb | Salted Pecans

MAIN

Duo of Pork •

Pork Belly | Pork Shoulder Croquette | Apple Purée | Kale | Leeks | Parsley Cream Sauce

Pancetta-Wrapped Chicken Roulade *

Parmentier Potato | Sundried Tomato | Cauliflower Purée | Sugar Snap | Basil Jus

Caper-Crusted Sea Bream •

Pommes Parisienne | Asparagus | Cherry Tomato & Basil Ragout

Mushroom Mille-Feuille (v)

Wild Mushroom | Leeks | Tarragon | Red Pepper Coulis | Truffle Cream

Asparagus & Pea Risotto ☐ (v)

Crispy Poached Egg | Greek Yoghurt | Chia Seeds | Parmesan

8oz Sirloin Steak • (+£5 supplement)

Garlic & Herb-Stuffed Mushroom | Confit Cherry Vine Tomato | Triple Cooked Chips

SAUCE

Peppercorn Sauce *, £3

Blue Cheese | Piri Piri *, £3

Beef Gravy *, £3

Garlic Butter * (v), £3

SIDES

French Fries • (ve), £5

Mashed Potato * (v), £5

House Salad * ☐ (v), £5

Jalapeño Mac & Cheese, £6

Sweet Potato Fries • (ve), £7

Mixed Vegetables * ☐ (v), £5

Rocket, Parmesan & Balsamic *, £5

Tomato & Mozzarella * (v), £7

DESSERT

Dark Chocolate & Peanut Marquise (v) *

Apple & Salted Caramel Ice Cream

Lemon & White Chocolate Bavarois

Chocolate Soil | Raspberry Sorbet

Passion Fruit & Mango Torte

Tropical Salsa

Honey Poached Plum Tart (v)

Oat Crumble | Lavender Crème Anglaise

Three British Artisan Cheeses (v) • (+£5 supplement)

Chutney | Quince Jelly | Pressed Celery | Grapes | Artisan Biscuits | Ask for today's selection

Two Courses, £34.00 | Three Courses, £42.00

* - Gluten Free | (v) - Vegetarian | (ve) - Vegan | • - Gluten Free optional | ☐ - Vegan optional

Menu price is per person. All dishes freshly prepared, allow 20 minutes per course at busy times.

We cannot guarantee the total absence of allergens. A 10% service charge will be added to your bill.

Two course includes a Main and Starter or Dessert. Three course includes a Starter, a Main and a Dessert.



DRINKS

