

Starters

Tempura oyster, kimchi, lime £5
Hen of the woods, sherry vinegar, roast mushroom sauce £12
Soup of the day, bread & cultured butter V £11
Beetroot salad, frisse & granola V £12
Halibut, crab sauce & pickled vegetables £14
Braised pig cheek, parmesan pomme purée, sticky sauce £13

Mains

Roast sirloin of beef, duck fat roast potatoes, braised beef Yorkshire pudding, mash, carrot £26
Free-range pork belly, duck fat potatoes, crispy rillette, Yorkshire pudding, mash, carrot £24
Jerusalem artichoke, oregano & tarragon orzo £22
Sea bass, spiced aubergine purée, fish beignet £24

Sides £7

House salad V
Hispi cabbage, sherry vinegar, chives, Maldon salt
Carrots, coriander, spiced hazelnuts V
Ratte potatoes, chive butter V
Fine beans, garlic, lemon, hazelnuts V

Puddings

Chocolate mousse, sweet furikake, white chocolate ice cream, miso V £12
Local cheeses, chutney & crackers V £15
Sticky toffee pudding, toffee sauce, vanilla ice cream V £9
Thyme panna cotta, honey ice cream £10
Donut, salted caramel ice cream, hazelnut mousse £11

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team