

Starters

Bread & cultured butter **V** £5
Mixed olives **VG** £4.5
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, pomme purée, liquor £13

Mains

Cod loin, gnocchi, cream sauce, samphire £26
Jerusalem artichoke, oregano & tarragon orzo **VG** £22
Sea bass, spiced aubergine purée, Parmesan beignet £24
Steak, triple cooked chips, beef fat béarnaise £29.5
Partridge, beetroot, bulgur wheat, game sauce £31

Sides £5

House salad **VG**
Hispi cabbage, sherry vinegar, chives, Maldon salt **VG**
Carrots, coriander, spiced hazelnuts **VG**
New potatoes, chive butter **V**
Triple cooked chips **VG** £4.5

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, hazelnut mousse, caramel ice cream £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