

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