

STARTERS

BEEF TARTARE (GF) - 10

cured egg yolk, shallots, mustard seeds, potato
tuille, truffle

PAN-SEARED SCALLOP (GF) - 12

roasted cauliflower, chorizo jam, apple

HADDOCK & DILL FISHCAKE - 8

creamed leeks, soft poached egg

CHICKEN LIVER PARFAIT - 8

Wild & Fruitful chutney, toasted sourdough

BBQ'D MACKEREL (GF) - 9

charred lime, watermelon, Bombay potato, satay
sauce, peanuts

BRAISED RABBIT PRESSING (GF) - 10

taste of the garden, carrot, baby beets, broad
beans, radish, chicory

**OXTAIL & JENNINGS BROWN ALE
RISOTTO (GF) - 9**

toasted cep, truffle

ENGLISH ROASTED BEETS (VG, GF) - 8

goat's cheese, pear, apple, endive, oat biscuit

SUMMER CARROT VELOUTE (VG, GF) - 8

coriander, toasted cumin, orange, pistachio

MAINS

SMOKED LAMB RUMP (GF) - 25

dauphinoise potato, courgette, tomato, aubergine
purée, goat's curd, petit pois

SURF & TURF (GF) - 28

blackened sirloin, butter poached langoustine,
sweetcorn, confit onion, parmesan polenta,
chargrilled tender stem

COD LOIN (GF) - 20

mussels, clams, prawn, shellfish bisque, samphire,
wilted spinach

BRAISED BRISKET - 20

Asian slaw, truffle mac 'n' cheese, heritage carrots,
bourbon sauce

WILD SEA BASS (GF) - 21

curried cauliflower, red wine, chicory, pancetta

CORNFED CHICKEN BREAST - 20

potato croquette, wild mushrooms & tarragon,
swiss chard, butternut purée, white wine, chives

**ROASTED SUMMER SQUASH &
PARMESAN GNOCCHI (VG) - 16**

sage butter, blue cheese, toasted almonds

CHARGRILLED COURGETTE (VG) - 16

crispy tofu, tomato & haricot beans, red pepper
purée, cashew cream

PEA, LEMON & MINT RISOTTO (V, GF) - 16

cottage cheese, black olives

GRILL

10OZ HIMALAYAN SALT AGED RIBEYE STEAK (GF) - 32

beef dripping chips, field mushroom, roasted tomato, dressed watercress, béarnaise sauce

CHARGRILLED PORK CHOP - 22

black pudding, baby leeks, sautéed kale, new potatoes, cider jus

20oz CHATEAUBRIAND FOR TWO TO SHARE - 68

beef dripping chips, field mushroom, roasted tomato, dressed watercress, béarnaise sauce
(please allow 20 minutes)

SIDES

HAND CUT CHIPS (GF) - 4.50

Himalayan pink salt

SKINNY FRIES (GF) - 4.50

parmesan & truffle

WILTED SEASONAL GREENS (GF) - 4.50

garlic butter

CAULIFLOWER CHEESE - 4.50

cheddar cheese & chive

PURPLE SPROUTING BROCCOLI (GF) - 4.50

hazelnut crumble

DESSERTS

STICKY TOFFEE PUDDING - 9

toffee & port sauce, crunchy dulce ice cream

CHOCOLATE SOUFFLÉ (GF) - 11

(Please allow 15mins) pistachio & orange ice cream

TASTING OF APPLE (GF) - 10

Parisian apples, jelly cubes, calvados crèmeux

IRISH CREAM OPERA CAKE - 10

Aero chocolate, whipped ganache, vanilla & yoghurt

COCONUT MOUSSE (VG) - 10

passionfruit, roasted pineapple

LEMONGRASS PANNA COTTA - 9

viennese finger, pineapple, chilli, coconut sorbet

COFFEE & WALNUT CAKE - 9

candied walnuts, coffee beans, muscovado cream

SELECTION OF ICE CREAMS & SORBETS - 9

(selection of 3)

ice cream: bourbon vanilla, chocolate & sea salt, hazelnut & tonka bean, espresso, ginger & caramel
vegan ice cream (vg): strawberry & yuzu, caramel, peanut butter, bourbon vanilla, chocolate & orange
sorbets (vg): orange, raspberry, green apple, lemon, plum & damson

SELECTION OF ARTISAN & LOCAL CHEESE - 14

mixed crispbread crackers, grapes, Wild & Fruitful chutney, quince jelly, fig salami

AFTER DINNER

DIGESTIF

GRAHAMS TINY PORT 10 YEARS - 4.70
50ml

DOWS FINE WHITE PORT - 3.55
50ml

JAIME 1 FINE COGNAC - 13.25
25ml

FRAPIN PREMIER COGNAC - 5.95
25ml

TORRES SUPERIOR BRANDY - 6.50
25ml

LIQUEUR COFFEES - 7.95

JAMESONS

BAILEYS

COINTREAU

TIA MARIA

COCKTAILS - 8.95

AFTER EIGHT
Crème de menth, crème de cocoa,
cream chocolate flake

RUSTY NAIL
Whisky, drambuie over ice

BRANDY ALEXANDER
Brandy, white de cocoa

NIGHT DREAM
Vodka, malibu, prosecco, vanilla

CHOCOLATE MARTINI
Vodka, chocolate syrup, frangelico, vanilla

RASPBERRY TART
Raspberry, chambord cream