

✧ Cocktails ✧	
Negroni Gin, Sweet Vermouth, Campari	£12
Margarita Tequila, Cointreau, Lime	£13
Blackberry Bellini Cremant, Blackberry Purée	£12
Moscow Mule Vodka, Lime, Ginger Beer, Angostura Bitters	£13

Nibbles

Grilled Flat Bread Roasted red onion, feta crumble, garlic butter <i>(G,M)</i>	£8
Pink Peppercorn Baby Calamari Wasabi & soy mayo, burnt lemon <i>(G,Mo,Cr,F,So,E,M,Mu)</i>	£9
Tempura Cauliflower Popcorn  Teriyaki, red chilli, toasted sesame seeds <i>(So,G,S)</i>	£9
Cocktail Cumberland Chipolatas Dijon mustard & ale dip <i>(SD,G,Mu)</i>	£6

Starters

Bacon Wrapped Game & Pistachio Terrine Redcurrant jelly, toasted brioche <i>(G,E,M,SD,Mu,N)</i>	£12
Loch Duart Smoked Salmon Rye bread, pickled shallots, caperberries <i>(F,G,SD,M,Mu)</i>	£15
Roasted Celeriac & Thyme Soup  Granny Smith apple, roasted hazelnut, chive oil <i>(N,C,SD)</i>	£9
Seared Scottish Scallops Cauliflower cream, crisp pancetta, sherry vinegar caramel <i>(Mo,M,SD)</i>	£15
Crispy Confit Duck & Burnt Orange Salad Lamb's lettuce, toasted sesame seeds <i>(Mu,Se,SD)</i>	£10
Chopped Winter Salad  Kale, chickpea, walnuts, Crown Prince squash, tahini dressing <i>(N,Mu,Se,SD)</i>	£10
Add grilled Za'atar chicken <i>(Se,SD)</i> or teriyaki salmon <i>(F,G,So)</i>	£6

Meat

Chicken Milanese Fried egg, house made truffle aioli, salsa verde, rocket <i>(G,E,M,F,SD)</i>	£22
Himalayan Salt-Aged Sirloin Steak Tripple cooked chips, watercress	£30
Himalayan Salt-Aged Tomahawk Steak Burnt butter hollandaise, chips, rocket & Parmesan salad <i>(For 2-3 to share)</i> <i>(M,E,SD,G)</i>	£95
Roasted Turkey Ballotine Pigs in blankets, sprouts, chestnuts, pommes fondant <i>(G,M,C,SD)</i>	£26
Haunch of Fallow Deer Roasted carrot purée, chestnuts, cacao sauce <i>(G,N,SD,M,So,C)</i>	£28
Warrendale Wagyu Burger Oak smoked bacon, Somerset Brie, burger sauce, Koffmann fries <i>(G,E,M,C,Mu,SD)</i>	£22

Fish

Pan Fried Seabream Root vegetable cassoulet, parsnip crisps, lemongrass oil <i>(C,M,F,Mu,SD)</i>	£24
Cornish Crab Linguine Red chilli & garlic emulsion, capers, parsley <i>(G,M,Cr,SD)</i>	£22
Goan Fish Curry Basmati rice, coconut milk, coriander, lime <i>(F,Mu,SD)</i>	£23

Field

Muscat Pumpkin Gnocchi Crispy sage, 24-month Parmesan, pumpkin seeds <i>(G,SD,M,Mu)</i> <i>Can be made vegan</i>	£24
Slow Roasted Norfolk Cauliflower  Beetroot hummus, shaved fennel & pickled carrot salad, pomegranate seeds <i>(Se,SD)</i>	£18

Daily Market

Ask the team for more information	
Today's Catch	MVP
Pie of the Day	MVP

Sides

Truffle & Parmesan Fries <i>(C,M,G)</i>	£7
Garlic Buttered New Potatoes  <i>(SD)</i>	£5
Cabbage & Smoked Bacon <i>(SD,M)</i>	£5
Sugar Snaps, Edamame, Petits Pois  <i>(So,SD)</i>	£5
Green Salad, House Dressing  <i>(SD)</i>	£5
Koffmann Salted Fries  <i>(G)</i>	£5

Sauces

Peppercorn Sauce <i>(SD,G,F,M,Mu)</i>	£3
Chimichurri <i>(SD)</i>	£3
Garlic Aioli <i>(SD,M,E)</i>	£3
Burnt Butter Hollandaise <i>(M,SD,E)</i>	£3

✧ Festive Afternoon Tea ✧

Why not try our **Festive Afternoon Tea**, a joyful celebration of flavour and seasonality, our new **Festive Afternoon Tea** is designed to capture the spirit of the season and delight the senses.

Inspired by winter's warmth and festive traditions, the menu blends comforting savouries, indulgent sweets, and a touch of festive sparkle.

£35 per person