



STARTERS

Tomato tartar (VG) (DF) sun dried tomatoes, capers, rye crisp breads	£14	Wild mushroom pate (V) px, brioche, caramelised red onion	£15
Smoked haddock chowder (GF*) burnt corn, pickled fennel, sourdough croutons	£15	Braised shoulder of venison (GF*) samphire, whipped goats curd, wood sorrel	£16
Kidderton ash goats cheese (V) (GF*) fig, walnut, apple	£14		

MAINS

Duck breast black pudding and sloe stuffing, Szechuan pepper, pickled beetroot, beetroot puree	£39	Cornish charred cod (GF*) clams, sea fennel honey, gnocchi, smoked mussel butter	£32
Slow roasted pork belly barley and wild mushroom ragu, caramelised honey jus and Granny Smith	£28	Highland Wagyu burger (GF*) mozzarella, sun dried tomato pesto, crispy pancetta	£32
Aged fillet of beef Wagyu bon-bon, dauphinoise potato, bourguignon jus	£39	Wild mushroom risotto (GF*) (V) (VG*) caramelised pear, walnut, gorgonzola, olive oil	£28

SIDES

Potato gratin, crispy onions and truffle	£9	Roasted garlic new potatoes	£7
Buttered mixed greens	£8	Parmesan fries	£8

Head Chef - Max Ellerton

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. A discretionary 10% service charge will be applied to your bill.
 (V) - Vegetarian, (V*) - Vegetarian Option Available, (VG) - Vegan, (VG*) - Vegan Option Available, (NGCI) - Non Gluten Containing Ingredient,
 (NGCI*) - Non Gluten Containing Ingredient Option Available, (DF) - Dairy Free, (DF*) - Dairy Free Option Available