



## STARTERS

|                                                                                    |     |                                                                             |     |
|------------------------------------------------------------------------------------|-----|-----------------------------------------------------------------------------|-----|
| Spiced cauliflower beignets<br>(NGCI) (VG*) (DF*)<br>romesco, feta, smoked almonds | £12 | Crayfish and fennel salad (NGCI*)<br>orange, ginger, tarragon crème fraîche | £15 |
| Beef brisket croquette<br>truffle and chive mayonnaise, aged parmesan              | £14 | Chestnut mushroom ragu (VG*)<br>toasted brioche, Gruyère cheese, chive      | £13 |
| Duck and fig terrine (NGCI*) (DF*)<br>house pickles, fig jelly, garden salad       | £14 |                                                                             |     |

## MAINS

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|-----------------------------------------------------------------------------------------------------|-----|--------------------------------------------------------------------------------------------------------|-----|
| Venison haunch (NGCI*)<br>potato fondant, roasted fig, hen of the woods, juniper spiced jus         | £39 | Isle of Wight tomato and chilli rigatoni (V) (DF*)<br>confit garlic, basil, parmesan                   | £28 |
| Wagyu beef burger (NGCI*) (DF*)<br>bacon, applewood cheddar, caramelised onions, truffle mayonnaise | £32 | Roasted woodland mushroom risotto (VG*) (NGCI*)<br>chestnut, pickled shallots, wood sorrel             | £29 |
| Glazed pork belly (DF*)<br>black pudding fritter, apple and mustard compote, parsnip and hazelnut   | £36 | Line caught Cornish hake (NGCI*)<br>mashed potato, roasted sweetcorn, beurre blanc, parsley and capers | £32 |

## SIDES

|                                                        |    |                                                               |    |
|--------------------------------------------------------|----|---------------------------------------------------------------|----|
| Roasted new potatoes<br>(NGCI) (DF*) (V)               | £6 | Potato gratin (V)<br>applewood cheddar, chive                 | £7 |
| Fries (NGCI) (DF*)<br>truffle mayonnaise, crispy onion | £7 | Roasted hispi cabbage<br>(DF*) (NGCI) (V)<br>harissa dressing | £6 |

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