

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

Nibbles

Grilled Flat Bread	£8
Roasted red onion, feta crumble, garlic butter (G,M)	
Pink Peppercorn Baby Calamari	£10
Wasabi & soy mayo, burnt lemon (G,Mo,Cr,F,So,E,M,Mu)	
Tempura Cauliflower Popcorn 🌱	£9
Toriyaki, red chilli, toasted sesame seeds (So,G,S)	
Cocktail Cumberland Chipolatas	£7
Dijon mustard & ale dip (SD,G,Mu)	

Starters

Bacon Wrapped Terrine	£14
Redcurrant jelly, toasted brioche (G,E,M,SD,Mu,N)	
Loch Duart Smoked Salmon	£15
Rye bread, pickled shallots, caperberries (F,G,SD,M,Mu)	
Roasted Celeriac & Thyme Soup 🌱	£9
Granny Smith apple, roasted hazelnut, chive oil (N,C,SD)	
Seared Scottish Scallops	£17/£29
Cauliflower cream, crisp pancetta, sherry vinegar caramel (Mo,M,SD) (Available as starter or main)	
Crispy Confit Duck & Burnt Orange Salad	£12
Lamb's lettuce, toasted sesame seeds (Mu,Se,SD)	
Chopped Winter Salad 🌱	£10/£16
Kale, chickpea, walnuts, Crown Prince squash, tahini dressing (N,Mu,Se,SD) (Available as starter or main)	
Add grilled Za'atar chicken (Se,SD) or teriyaki salmon (F,G,So)	£6

Meat

Chicken Milanese	£24
Fried egg, house made truffle aioli, salsa verde, rocket (G,E,M,F,SD)	
Himalayan Salt-Aged Rib-Eye Steak	£38
Roasted bone marrow, crispy fried onions, chips (G)	
Roasted Whole Partridge	£32
Braised red cabbage, game crisps, roasting jus (M,C,SD)	
Himalayan Salt-Aged Tomahawk Steak	£95
Burnt butter hollandaise, chips, rocket & Parmesan salad (For 2-3 to share) (M,E,SD,G)	
Saddle of Fallow Deer	£38
Roasted carrot purée, chestnuts, cacao sauce (G,N,SD,M,So,C)	
Warrendale Wagyu Burger	£24
Oak smoked bacon, Somerset Brie, burger sauce, Koffmann fries (G,E,M,C,Mu,SD)	

Fish

Pan Fried Halibut	£34
Root vegetable cassoulet, parsnip crisps, lemongrass oil (C,M,F,Mu,SD)	
Cornish Crab Linguine	£28
Red chilli & garlic emulsion, capers, parsley (G,M,Cr,SD)	
Goan Monkfish & Hake Curry	£27
Basmati rice, coconut milk, coriander, lime (F,M,Mu,SD)	

Field

Muscat Pumpkin Gnocchi	£24
Crispy sage, 24-month Parmesan, pumpkin seeds (G,SD,M,Mu) Can be made vegan	
Slow Roasted Norfolk Cauliflower 🌱	£20
Beetroot hummus, shaved fennel & pickled carrot salad, pomegranate seeds (Se,SD)	

Daily Market

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

Sides

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

Sauces

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