

✧ Cocktails ✧

Negroni	£12
Gin, Sweet Vermouth, Campari	
Bloody Mary	£13
Vodka, Signet Spice Mix, Lemon, Tomato Juice	
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
Teriyaki, 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

Roast

Rare Breed Roast Pork Belly	£25
Crackling skin, apple sauce (E,M,SD,G)	
Whole Roast Partridge (E,M,SD,G)	£32
Rare Roasted Grassfed Beef	£27
Creamed horseradish (E,M,SD,G)	
Served with Yorkshire pudding, thyme & garlic roasties, root veg, red cabbage, proper gravy	

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

Sides

Cheesy Creamed Leeks (Mu,M,G)	£5
Thyme & Garlic Roasties	£5
Sage & Chestnut Stuffing (G,N,M,SD)	£7
Cabbage & Smoked Bacon (SD,M)	£5
Green Salad, House Dressing 🌿 (SD)	£5
Koffmann Salted Fries 🌿 (G)	£5



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