

| ✧ 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) <b>or</b> 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 |     |
| (Vegetarian option available)                                                               |     |

## 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) <i>Can be made vegan</i> |     |
| 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