

DINNER MENU

BADGERS

TO START

Thai Red Broth £9

Thai Crackers

Ceviche Scallops £16

Yuzu & Wasabi, Peas, Caviar

Cod Cheek £12

Nduja, Pineapple, Jalapeno Sherbert

Chinese Tea Egg £10

Pancake, Spring Onion, Chilli Crisp Oil

Ham Hock Terrine £12

Hay, Mint Crisp Egg, Celeriac Slaw

Chicken & Chorizo £14

Baby Gem, Croute, Chilli, Pea

SIDES

Skin on Fries £5

Black Truffle & Parmesan Fries £8

Seasonal Greens & Gremolata £5

Potato Puree £5

MAIN

Nashi Jagung £17

*Corn, Wild Mushroom, Candied
Jalapeno*

Risotto £20

*Pearl Barley, Summer Vegetables,
Ewe's Curd*

Cashew & Cucumber Curry £17

Smoked Tofu Parcel

Lamb Rump £31

*Herb Crust, Israeli Couscous,
Courgette, Aubergine, Dukkah,
Salsa Verde*

Beef Bavette £25

*Sweetcorn, Charred Tomato Salsa,
Chimichurri, BBQ Lime, Tortilla*

Rabbit £24

*Heritage Carrot, Carrot Tops, Black Olive,
Leek, Hazelnut*

Chicken £27

*Hispi Cabbage, Truffle, Yeast Crumb,
Lemon Thyme Sauce*

Pork Tenderloin £26

Pea, Roseanna Onion, Turnip, Fennel

Plaice £27

*Saffron Potato, Brown Shrimp, Grape,
Artichoke*

Stone Bass £27

Prawn, Panzanella, Chilli Dressing

DESSERTS

Chocolate & Cherry Delice £10

*Cherry Sorbet, Chantilly Cream,
Rum Soaked Cherries*

Lemon £10

*Lemon Custard, White Chocolate, Lemon
Verbena Sponge*

White Chocolate Cheesecake £10

*Summer Fruit, Doughnut, Strawberry
Sorbet*

Mille-feuille £10

Gooseberry, Elderflower, Honey Tuille

Worcester Blue £12

Walnut, Celery, Charcoal Lavosh

200g Knightwick Butcher's Herefordshire Beef

Fillet - £40 | Ribeye - £35 | Sirloin - £30

All Cooked over Coals & Served with Tomato, Mushroom, Roseanna Onion, Watercress & Skin on Fries

Steak Sauces – £3 Béarnaise Sauce | Cognac & Peppercorn Sauce

*For dietary requirements and food allergies, please ask a member of our team for assistance.
All prices are inclusive of VAT, a discretionary service charge of 10% will be added to your bill.*