

Nibbles

Cold

Marinated Olives (v)£3.50

Sundried Tomatoes (v)£3.50

Chilled garlic Mushrooms (v) £3.50

Hot

Welsh rarebit (v)£4.00

Hoisin Sticky Lamb Ribs £5.95

Deville Whitebait & Tartar Sauce £5.95

Ideal to share

Assorted Bread Board (v) £8.95

Olive oil, balsamic vinegar, marinated olives and Smoked whipped butter

British Charcuterie board £18.50

Selection of British cured meats, Olives, Lavestock mozzarella, pickles, olives, sundried tomatoes

Seafood Sharing Platter £18.50

Scottish smoked salmon, whitebait, fish fingers, crispy squid, crab mayonnaise, roasted lemon, toasted focaccia

Starters

Seared Scallops £10.00

Dandelion leaf, Yorkshire rhubarb

Assiette of English pork £9.00

Pressed belly, brawn croquette, pork popcorn, black pudding puree, piccalilli

Slow cooked rabbit terrine £8.00

Celeriac remoulade, button mushroom, pickled carrot, madeira jelly, toasted brioche

Cornish Crab & Crayfish Cocktail £9.00

Avocado puree, gem lettuce, white crab & citrus mayonnaise, brown crab Marie- Rose

Heritage beetroot salad £7.50

whipped goat's cheese, toasted almond, watercress

Daily Specials

Please ask a member of the team for today's specials

If you suffer from any allergies please inform a member of the team before placing your order. Please be aware our food is freshly prepared in a kitchen where allergens may be present.

Main courses

Roast guinea fowl breast £19.50

Braised leg & offal faggot, Savoyard potato, sprout leaves, charred leeks, rosemary popcorn, madeira jus

Line caught stone bass £21.00

Fregola, tempura oyster, sea herbs, fennel, blood orange beurre blanc

Coffee Crusted Saddle of Venison £23.50

Parsnip, heritage beetroot, onions, wilted kale and bitter chocolate jus

Slow cooked duck leg Mossman curry £19.00

Homemade chapatti, wild rice pilau, pineapple chutney

Pumpkin gnocchi (v) £ 18.50

Sautéed wild mushroom, diced pumpkin, pickled walnut, crispy kale

Pan fried Salmon £21.00

Spanish chorizo & mixed bead cassoulet, marsh samphire, hollandaise sauce

Our Steaks

All our steaks are 28 day+ Himalayan salt dry aged English heritage beef

Fillet Steak 8oz - £35.00

Sirloin Steak 10oz - £27.00

Ribeye Steak 10oz - £25.50

All steaks served with triple cooked chips, confit tomato, Portobello mushroom, dressed watercress and a choice of Peppercorn, Béarnaise or Diane sauce.

Side Orders £3.75

*Dauphinoise potatoes, crispy fries, triple cooked chips, seasonal vegetable panache
buttered new potatoes, house salad*

Vegan menu also available

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