



TO START

SMOKED DUCK BREAST £12

Butternut squash purée, pak choi and a ginger glaze (GF)

CHICKEN BON BONS £9

Coriander emulsion, bacon mayonnaise and crispy bacon bits

GIN CURED SALMON £12

Tomato broth, pickled fennel, cucumber jelly and a dill mayonnaise (GF)

PAN FRIED MACKEREL £8

Pickled cabbage, chilli carrot purée and coriander cream (GF)

TEXTURES OF MUSHROOMS £11

Mushroom panna cotta, sautéed and crispy mushrooms with egg yolk purée, brioche toast and mushroom broth (V)

BEETROOT CARPACCIO £7

Golden baby beetroot, apple, watercress, basil foam and candied walnuts (VE) (GF)

MAINS

MONKFISH RISOTTO £21

Sweet potato, sun-dried tomato emulsion and parmesan crisp (GF)

CHICKEN BALLOTINE £18

Stuffed with sausage and sage and served with potato pave, crispy chicken skin, roasted chantilly carrots and charred wine jus

VENISON LOIN £18

Honey roasted parsnip purée, red wine braised shallots and buttered savoy cabbage

MISO GLAZED CAULIFLOWER £14

Miso sauce, charred baby leeks and crispy potatoes (VE) (GF)

PAN FRIED HALIBUT £19

Curried lentils, butter beans, spinach and fire roasted red pepper (GF)

SMOKED APPLEWOOD CHEDDAR COURGETTES £14

Sweet potato, chilli jam, charred baby gem and pickled radish (V)

SIDES

SPROUTS AND CRISPY BACON £2.50

HONEY GLAZED CHANTILLY CARROTS £2.50

CRISPY POTATOES AND CHORIZO £3.75

MULLED WINE RED CABBAGE £2.50

(V) VEGETARIAN (VE) VEGAN
(GF) GLUTEN FREE OPTION AVAILABLE

We endeavor to cater for all allergies and dietary requirements however we cannot guarantee our dishes are 100% free of any specific allergen. Please inform your server before ordering of any dietary requirements or allergies

