

## 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 CROQUETTES £14

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

## SIDES

SPROUTS AND CRISPY BACON £3.00

HONEY GLAZED CHANTILLY CARROTS £3.00

CRISPY POTATOES AND CHORIZO £3.75

MULLED WINE RED CABBAGE £3.00

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

