



Nibbles

Homemade Sourdough Focaccia, Olive Oil, Dukkha — £5.50

Crown & Anchor Marinated Gordal Olives — £5.00

Buttermere Pheasant Charcuterie, Cornichons — £8.50

Homemade Pork Crackling, Apple Sauce — £6.00

Grilled Butterflied Sardines, Montpellier Butter — £6.50

Satay Guinea Fowl Skewer — £6.50ea

Starters

Torched Mackerel, Apple Blini, Crème Fraîche — £11.00

Pan Roasted Orkney Scallops, Tamarind & Bacon XO, Chickpea — £16.00

Duck Liver Parfait, Apricot Chutney, Toasted Brioche — £12.00

Cheese Soufflé, Red Currant Glazed Beetroot, Hazelnut Pesto — £12.00

Mains

Pan Roasted Cornish Cod, New Forest Brown Chanterelles, Mash, Chicken Butter Sauce — £30.00

Buttermere Venison, Jerusalem Artichoke, Truffle Pesto, Sticky Red Cabbage, Game Jus — £30.00

Butternut Squash Risotto, Homemade Raisins, Chestnut Beurre Noisette — £23.00

8oz Flat Iron Steak, Braised Beef Stuffed Roscoff Onion, King Oyster, Fries — £30.00

(Add Peppercorn Sauce — £3.00)

Sides - £5.50 each

Fries, Black Garlic Mayonnaise

Bitter Leaf Salad, Mustard Dressing

Leek Gratin, Pangritata

Buttered Hispi Cabbage

Allergens: Please speak to our team about allergens on our menu and if you require any further information, please do not hesitate to ask. An optional service charge of 12.5% will be added to your bill.