



House Bread, Whipped Butter & Volcanic Black Salt (v)	4
Mixed Marinated Olives (v)	4
Scotch Quail Egg, Mustard & Fennel	4

Small Plates

Heritage Tomatoes, Almonds, Lardo, Olive Oil	8
Razor Clams, Jalapeño, Turnip, Chestnut Mushroom, Lime	9
Gin & Cucumber Cured Salmon, Borage, Horseradish & Pickled Shallots	7
Wild Duck Breast, BBQ Celeriac, Pumpkin Seeds, Pine Fir Oil, Wood Sorrel	9
Roasted Sweet Corn Ravioli, Parmesan, Walnut Ketchup (v)	7
Raw Isle Of Sky Scallops with Shiso, Cucumber, Green Apple, Caviar & Darjeeling Broth	12

35 day dry aged Steaks

9oz Ribeye Steak	23
12oz Ribeye Steak	26
8oz Onglet Steak <i>(served Rare)</i>	15
10oz Rump Steak	15
8oz Fillet Steak	27
24oz Cote du Beouf	40

Choose Your Side

Spiced Braised Red Cabbage & Chives	3
Triple Cooked Chips	4
Creamed Swede Mash Potatoes	4
Roasted Heritage Carrots with Caraway	4
Skin on French Fries	3
Seasonal Vegetables	3

Sauce

Bearnaise	3
BBQ & Mustard	3
Peppercorn	3
Bone Marrow	3
Hollandaise	

To Share... (for 2 people)

35 Day dry aged Chateaubriand, Roasted Shallots, Bone Marrow Cottage Pie, Triple Cooked Chips, Braised Red Cabbage, Watercress & Bearnaise Sauce	75
Orchard Fed Pork Fillet, Pork Belly, Pigs Head Fritters, Caramelised Pears, Jerusalem Artichokes & Salsify, Mash, Pork Jus	50

From the Land

Wild Venison Loin, & Pie, Smoked Parmesan Yoghurt, Kale, Blackberries, Port Jus	25
Guinea Fowl Wellington, Leg Ragout, Glazed Kholrabi, Baby Leeks, Confit Potato, Red Wine Jus	20
Roast Rump of Lamb, Sprouts, Beetroot, Pearl Barley, Braised Chard, Brown Butter Sauce	23

From The Sea

Monkfish & Crab Katsu Curry, Crispy Shallots, Sliced Mushrooms & Peanuts	25
Roast Hake, Clam Chowder, Samphire, Chervil Mash	20

From The Soil (v)

Wild Mushroom, Blue Cheese & Spinach Pitivier, Brocoli, Pickled Radish, Toasted Walnuts (v)	17
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Please allow 30 minutes for a main course if not ordering a starter. Please note that we make our food from scratch prepared in an environment that contains traces of peanuts, nuts, milk, eggs, soyabean, wheat, fish and shellfish and other allergens. Please ask a member of staff if you require any assistance with your dietary requirements when ordering food. For parties of 6 or more a 10% **optional** gratuity will be added.



Something Sweet

Glazed Figs, Lemon & Ricotta Cake, Poppy Seeds, Bay Leaf Ice Cream	8
Whisky & Chocolate Cremeux, Whisky Ice Cream, Espresso & Caramel	8
Custard Tart, Forced Rhubarb, Spiced Mascarpone Ice Cream	8

Selection of British Cheeses

<u>Cheese</u>	<u>Style</u>	<u>Provenance</u>
Blanche	Goats Cheese	Evesham
Shorocks Bomb	Cheddar	Lancashire
Flower Marie	Ewes Milk	Sussex
Baron Bigod	Brie	Suffolk
Thomas Raywall	Red Leicester	Leicester
Colston Bassett	Stilton	Nottingham
Goddess	Wash Rind	Gloucester

Served with Celery, Red Grapes, Chutney & Artisan Biscuits

£9 for 4 Cheeses

£14 for 7 Cheese (ideal for Sharing)