



House Bread, Roasted Onion Whipped Butter & Volcanic Black Salt (v)	4
Mixed Marinated Olives (v)	4
Rabbit & Smoked Eel Rillettes, Sauternes Gel, Black Treacle & Walnut Toast	6

Small Plates

Tartare of Venison, Mushroom Ketchup, Sorrel, Blackberries, Beetroot	9
Glazed Pig Cheek, Blood Orange, Pickled Kholrabi, Nasturtium	8
Red Cabbage, Miso Pear & Thyme Samosa, Red Cabbage Puree, Soy (v)	7
Cauliflower (v) <i>Cauliflower Pannacotta, Pickled Cauliflower, Cous Cous, Golden Raisins, Herbs & Flowers</i>	7
Pan Fried Scallops, Charred Leeks, Black Onion Seeds, Roast Roscof Onion Broth	13
Foie Gras Crumble, Maple Bacon, Blood Sausage, Pickled Apple & Black Truffle	12

35 day dry aged Steaks

8oz Onglet Steak <i>(served Rare)</i>	16
10oz Rump Steak	18
9oz Ribeye Steak	24
12oz Ribeye Steak	27
8oz Fillet Steak	30
24oz Cote du Beouf	50

Choose Your Side

Trompette Mushrooms, Hazelnuts & Thyme	4
Bone Marrow Triple Cooked Chips	4
Curried Chick Peas & Spinach	4
Roasted Hassel Back Potatoes, Sour Cream	4
Skin on French Fries	4
Seasonal Vegetables	4

Sauce

Bearnaise	3
ChimiChurri	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, Trompette Mushrooms, 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

Masala Roast Corn Fed Chicken, Balti Pie, Spiced Lentils, Roasted Cumin Cauliflower	25
Slow Cooked Hereford Ox Cheek, Creamed Haricot Beans, Bone Marrow & Herb Crust	22
Lamb Wellington, Navarin of Lamb, Crispy Sweetbread, Braised Heritage Carrots, Mint Jus	27

From The Sea

Roast Fillet of Skate, Black Garlic, Potato Terrine, Sprouting Broccoli, Jus Gras	23
Pan Fried Cod, Spinach, Cod Roe Rosti Potato, Lobster & Lemon Beurre Blanc	24

From The Soil (v)

Wild Mushroom, Orzo Pasta, Mascarpone, Crispy Duck Egg, Pickled Mustard Seeds (v)	20
Celeriac "Risotto", Braised Salsify, Chicory & Chestnut Salad (v)	18

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. A 10% **optional** gratuity will be added to your bill.



Something Sweet

Apple Tart Tatin, Apple Parfait, Gingerbread, Apple Sorbet 8

Mango Cremeux, Caramelised White Chocolate, Pine Fir Ice Cream 8

Rum Baba, Roasted Pineapple, Caramel, Roast Banana & Yoghurt Sorbet 8

Affogato 5

Add a shot of Amaretto, Baileys, Cointreau, Kahlua, Café Patron 3

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)