

A La Carte

Today's Bread

Rosemary + Garlic Focaccia
Cumin Milk Rolls + Whipped Butter

Starters

Whipped Goats Curd

Pickled + Salt Baked Beetroot, Golden Raisin, Raspberry + Beetroot Sable **£8**

Roasted Quail Breast

Leg Bonbon, White Aubergine Puree, Jersey Royal Potatoes, Pearl Barley, Peanut + Jus **£9.5**

Beef Fillet Tartar

Salt Baked Celeriac Puree, Pickled Celeriac, Blackberry + Sourdough **£8.5**

Nori Cured Trout

Crispy Mussel, Pickled + Compressed Cucumber, Lemon + Buttermilk Sauce **£9**

Main Course

Venison Wellington

Neck Ragù, Baby King Oyster, Onions, Smoked Potato Mousse, Lovage + Jus **£23**

Apple Glazed Pork Tenderloin

Scallop, Pomme Anna, Pigs Head + Black Pudding Croquette, Apple Puree,
Tenderstem Broccoli + Jus **£19**

Barbecued Fillet Steak

Truffle Butter, Confit Plum Tomato, King Oyster Mushroom, Rocket + Pickled Shallot Salad, Triple
Cooked Chips + Peppercorn Sauce **£28**

Steamed New Lynn Halibut

Mussel Mousse, Salsify, Bergamot, Artichoke + Capers Puree, Artichoke,
Hazelnut + Banyuls Butter Sauce **£21**

Pan Fried Gnocchi

Baby Aubergine, Baba Ganoush, Caramelised Miso, Coriander Oil + Ponzu Ketchup **£18**

Palate Cleanser

Chocolate Cremeux, Yoghurt Mousse + Grape Granita

Desserts

Coconut + Banana Mousse

Coconut Sable + Poached Banana Ice Cream **£8**

Rhubarb 'Trifle'

Vanilla Custard, Tonka Bean Sponge, White Chocolate + Mascarpone **£8**

Chocolate Delice

Bara Brith, Fig, Clementine+ Earl Grey Ice Cream **£8**

Selection 5 British Cheeses

Pickled Walnut Chutney, Quince Jelly, Bara Brith, Lavosh Crackers + Sourdough **£14**