STARTER<br>Caramelised Celeriac Velouté • $\mathfrak{\alpha}(\mathrm{v})$<br>Chive Oil | Rye Bread<br>Chicken Liver \& Orange Parfait •<br>Orange Marmalade | Rosemary \& Sea Salt Focaccia



Wood Pigeon •
Charred Sweetcorn Salad | Pomegranate | Figs

## Poached Salmon \& Prawn Terrine

Basil Oil | Cucumber \| Dill \| Grilled Brioche
Compressed Watermelon (v)
Feta | Micro Rocket | Black Pepper Dressing
MAIN
Barbary Duck Breast *
Beetroot Fondant Potato | Squash Purée | Chicory | Cherry Jus
Corn-Fed Chicken Breast *
Dauphinoise Potato | Carrot Texture | Kale | Chorizo Oil
Fennel Marinated Red Snapper *
Squid Ink Risotto | Fennel | Grapefruit | Dill
Spinach \& Ricotta Tortellini (v)
Basil Pesto | Cherry Tomato | Toasted Pine Nuts | Parmesan
Miso Cauliflower (ve)
Edamame Purée | Braised Pak Choi | Peanuts | Wasabi Sauce

## 8oz Sirloin Steak • (+£5 supplement)

Garlic \& Herb-Stuffed Mushroom | Roasted Cherry Tomato | Hand Cut Chips

## SAUCE

Peppercorn Sauce *, $£ 3$
Beef Gravy * | Bearnaise *, £ 3
Garlic Butter * (v), $£ 3$

## SIDES

French Fries • (ve), £ $_{5} \quad$ Sweet Potato Fries • (ve), £ $_{7}$
Mashed Potato * (v), $£_{5} \quad$ Mixed Vegetables * $\alpha(v), £_{5}$
House Salad * $\alpha(v), £ 5 \quad$ Parmesan Tossed Beans * $\alpha(v), £ 5$

# D E S S ERT <br> Caramel \& Vanilla Mille Feuille 

Forest Berries Sauce
Hazelnut \& Chocolate Truffle
Chocolate Dirt | Crème Fraiche Sorbet
Baked Sour Cheesecake * (v)
Caramelised Spiced Apples
Almond \& Pear Tart (v)
Raspberry Sorbet
Three British Artisan Cheeses (v) • ( $+£ 5$ supplement)
Chutney | Quince Jelly | Pressed Celery | Grapes \| Artisan Biscuits | Ask for today's selection
Two courses, $£ 34.00$ | Three courses, $£ 42.00$


*     - Gluten Free | (v) - Vegetarian \| (ve) - Vegan | - - Gluten Free option available \| - Vegan option available

