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## STARTERS

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### THE TASTEFUL TWELVE



Why not try one of our unique pre-dinner proseccos with one of our 12 Briottet Liqueurs randomly chosen with the roll of a dice? £7

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#### Crab

Dressed Cornish crab, apple, verjus, bisque

£9,50

#### Trout

Cured chalk stream trout, buttermilk, crispy cockles, horseradish

£8

#### Celeriac (v)

Sweet and sour, remoulade, raisin, lovage

£7,50

#### Duck

Cured creedy carver breast, beetroot, smoked walnut

£8,50

#### Chicken

Breast, parfait, baby carrot

£8

#### Soup of the Day (v)

with garnish

£6,50

(v) = Vegetarian

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 10% service charge is applied as standard to all bills.

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## MAIN COURSES

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### Guinea fowl

Stuffed and rolled breast, pressing of leg, root vegetables, shimeji mushroom  
£17

### Beef

Braised short rib, seared sirloin, bone marrow mash, burned shallot  
£18.50

### Silver mullet

Pork belly, fregola pasta, girolle mushrooms, smoked bacon foam  
£17

### Venison

Slow cooked haunch, piccolo parsnip, potato terrine, blackberry  
£19

### Plaice

Risotto, mussels, caviar, samphire  
£17

### Arancini (v)

Cep mushroom, king oyster, goats curd  
£14

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## FROM THE GRILL

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### Steaks

*Subject to availability*

Walter Rose and son Aberdeen Angus and Hereford cross beef

Served with; Longhorn IPA braised carrot, watercress, garlic and parsley butter

8oz Rump £17

8oz rib-eye £21

### Pork Loin

Creamed potato, wholegrain mustard, pork crunch

£15

### Catch of the Day

Crushed new potatoes, pea puree, tartare sauce

£15

### A Bit On The Side

Skin on Fries / Parmesan truffle fries / Chilli and Lime Fries

Lyonnais potatoes / Maple and Hazelnut Heritage Carrots

Baby Gem, Pickled Red Onion and Radish Salad

£3 each

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## DESSERTS

£6,50 each

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### Apple (v)

Granny smith apple bavarois, oat crumble, caramel ice cream

### Coconut (v)

Chilled coconut rice pudding, mango, lime meringue, yoghurt sorbet

### Chocolate (v)

Layered chocolate delice, blackberry

### Cheesecake (v)

Pear, lemon curd, honey

### Selection of Hilbrook's ice cream

Vanilla / Blackberry / Chocolate / Gin & Tonic Sorbet / Strawberry Sorbet

### Selection of English cheeses

Three cheeses £7,50 / Four cheeses £9,50 / Five cheeses £11,50

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## AFTER-DINNER COCKTAILS

£8 each

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### Espresso martini

Stolichnaya, Mr black, cold pressed coffee

### Fig and Chocolate Martini

Cardamom & Plum Vodka, Crème De Cacao, Fig Liqueur

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