
DINNER

2 Courses for £28 3 Courses for £35

Pea and ham

Pea Velouté, Crispy Ham Hock, Bacon Brioche

Heritage Tomato (v)

Balsamic Pearls, Basil, Sour Dough Croutons, Mozzarella, Chilled Tomato Consommé

Sea trout

Citrus Cured and Charred Sea Trout, Fennel, Pickled Cucumber, Trout Roe

Terrine

Pork Belly, Pig Cheek, Ham Hock, Apple Caramel, Celeriac Remoulade, Pickled Girolles

Goats Cheese and Beetroot (v)

Whipped Goats Cheese, Poached Red Beetroot, Pickled Golden Beetroot, Maple Glazed Pecan Nut, Frisee

Duck

Slow Cooked And Seared Breast, Five Spice, Plum, Heritage Carrot, Spring Onion

Hake

Roast Fillet Of Hake, Curried Mussel Cream, Coconut, Fondant Potato

Cauliflower Cheese (v)

Brown Butter Roast Cauliflower, Smoked Cheddar Cheese Sauce, Raisin, Hay Baked Celeriac

Pea and Broad Bean (v)

Pea and Broad Bean Risotto, Goats Cheese, Citronette Dressed Fennel

Guinea Fowl

Roast Breast, Crispy Leg Croquette, Wild Mushroom, Sweetcorn, Pancetta

Market Fish of the Day

Crushed New Potato, Samphire, Potted Shrimp Butter

Pork

Belly, Shoulder, Cheek, Teriyaki Sauce, Kimchi Slaw, Tenderstem Broccolis

Rib Eye (£3 supplement)

8oz, 28 Day Aged Hereford Beef

Honey Glazed Confit Garlic, Purity Ale Braised Carrot, Wholegrain Mustard Jus, Watercress

Served with either: Truffle Parmesan Fries or Creamed Potato

Strawberry (v)

Whipped Cheesecake, Poached & Fresh Strawberry, Meringue, Wild Strawberry Sorbet

Lemon (v)

Lemon Tart, Mixed Berry Compote, Raspberry Sorbet

Banoffee (v)

Layered 'Banoffee Pie', Shortbread Crumb, Toffee, Banana Custard, Mascarpone, Baked White Chocolate

Chocolate Orange (v)

Milk Chocolate Mousse, Poached Orange, Orange & Poppy Seed Sponge, Popcorn Ice-Cream

English Cheese Selection

Served with Crackers, Fig Puree, Tomato and Balsamic Chutney

Rachel (v) (gm) (u)

Semi Hard Washed Rind Goats Cheese, Sweet & Slightly Nutty In Flavour

Oxford blue (v) (p) (cm)

Full Fat Semi Soft Blue Cheese With A Good Mellow Depth Of Flavour

Wescombe cheddar (u) (cm)

A Truly Artisan Cheddar, Cloth Wrapped With A Strong Savoury Flavour, Can Sometimes Contain Light Blue Veining

SIDES £4 each

Skin on Fries (v) Parmesan and Truffle fries (v) Baby Gem Lettuce, Blue Cheese, Pesto, Toasted Almond (v)

New Potatoes With Garlic Butter (v) Broccoli, Tenderstem Broccoli, Garlic, Herb And Chilli Butter (v)

Roast Ruby Beetroot, Pickled Red Onion, Walnut, Mixed Leaf (v)

(v) = Vegetarian (u) = Unpasteurised (p) = Pasteurised (gm) = Goats milk (cm) = Cow's milk

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.