
STARTERS

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

Beetroot (v)

Goats cheese, Marinated heritage beetroot, Crystallised walnut
£8

Smoked ham hock

Terrine, Pineapple, Brioche, Lardo
£9.50

Salmon

Gin and tonic cured, Lime gel, Cucumber, Caviar
£9

Heritage Tomato

Parma ham, Mozzarella, Basil, Rose
£8

Squid

Slow cooked squid, Chilli, Soy, Courgette, Watermelon
£9

Pigeon

Seared breast, Black pudding, Cherry, Shimeji mushroom, Radicchio
£10

(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.

MAIN COURSES

Beef

Slow cooked and seared rump, Chestnut mushroom and walnut, truffle, horseradish
£17,50

Celeriac (v)

Hay baked celeriac, Cauliflower, Pickled kohlrabi, Beurre noisette
£14

Plaice

Poached fillet, Potato pressing, Crispy chicken wing, Blackberry
£17,50

Pork

Slow cooked belly, Crispy cheek, Apple, Caramelised shallot, Purity cider
£17

Cod

Cherry tomato, Braised and charred fennel, Lemon yoghurt foam
£17

Lamb

Rump, braised belly, sweetbread, aubergine caviar, peas, gremolata
£19

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FROM THE GRILL

Steaks

Subject to availability

Aged Aberdeen Angus and Hereford cross beef

Served with caramelised Roscoff onion, watercress and a choice of sauce:
salsa verde or truffle butter

8oz Sirlion £19.50

8oz Rib-eye £22.50

8oz Bavette

Slow cooked and served medium rare

With sautéed chestnut mushroom, baby gem, Purity ale pickled onions, crispy shallot, salsa verde
£17.50

Catch of the Day

Spring onion and soft herb risotto, samphire

£16

Guinea fowl

Lightly spiced and chargrilled breast, creamed potato, braised carrot, girolle mushroom, hazelnut
£18

A Bit On The Side

Skin on Fries / Parmesan and truffle fries / Sage and onion fries

Creamed potato, crispy onions / Caesar salad

Bok choy, soy, chilli, sesamed

£3.50 each

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DESSERTS

Chocolate (v)

70% Dark chocolate mousse, Banana sponge, Yoghurt sorbet, Caramel banana
£8.50

Strawberries and cream (v)

Vanilla parfait, Shortbread, Strawberry consomme
£7.50

Coconut and lime (v)

Lime panna cotta, Coconut and white chocolate sorbet, Espelette pepper meringue
£7.50

Peach (v)

Poached peach, Cheesecake mousse, Gingerbread, Elderflower
£8

Selection of English cheeses (v)

Three cheeses £7.50 / Four cheeses £9.50 / Five cheeses £11.50

AFTER-DINNER COCKTAILS

£9 each

“Flat White”

Four pillars gin, Mr Black coffee liqueur, milk

White Lady

Cotswold gin, cointreau, lemon juice, egg white

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