
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

Beef

Tartare, wild mushroom, slow cooked egg yolk, sour dough
£9

Pumpkin (v)

Tortellini, ricotta, consommé, sage, caramelised onion
£7.50

Pollock

Cured and blowtorched, kohlrabi, apple, crispy capers, sea herbs
£8.50

Terrine

Rabbit, ham hock, foie gras, chicory jam, muscat grape
£10

Crab

Dressed white crab meat, avocado, pink grapefruit, dill, caviar
£9.50

Soup (v)

Parsnip and apple
£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.

MAIN COURSES

Duck

Breast of creedy carver duck, beetroot mash, Jerusalem artichoke, salsify, crispy skin
£17,50

Halibut

Poached fillet, herb crust, mussel and dill velouté, turnip, chestnut mushroom
£19,50

Chicken

Roast breast, truffle, cauliflower cheese, pancetta
£16,50

Cod

Celeriac pressing, tenderstem broccoli, dandelion, chicken jus
£17

Lamb

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

Wild Garlic (v)

Risotto, pea puree, Shropshire blue cheese, pea shoots
£14

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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 and Walnut (v)

Mille feuille, dark chocolate mousse, bitter chocolate sorbet, candied walnut
£8

Banana (v)

Caramel poached banana, peanut butter parfait, yoghurt sorbet, brittle
£7

Blood orange (v)

Sponge, passionfruit jelly, pineapple, meringue, cashew nut ice cream
£7.50

Rhubarb and custard (v)

Caramelised white chocolate, poached Yorkshire rhubarb, baked egg custard
£7

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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