



october lunch

12.30 – 2.30 tuesday – saturday

sourdough, salted butter 2.5

small plates

griddled leeks, gribiche, preserved lemon 7

roasted cauliflower, golden raisins, yoghurt, cumin, honey 7

beetroot, chargrilled celery, walnut 7

mussel & charred sweetcorn chowder 7

gin cured sea trout, fennel, apple jelly 8

poached pigeon breast, damsons, parsley 8

house terrine, pickles, toasted sourdough 7

baked drunken burt, sourdough toast, walnuts, honey 16 to share - 15 minutes

mains

day boat fish of the day MP

heritage squash, girolles, smoked aubergine caviar, hazelnuts 14

game of the day – *depending on the hunters aim!* MP

pork belly, chard, confit shallots, pear & juniper relish 17

hanger steak, roasted bone marrow, slow roasted plum tomato, watercress, béarnaise 17

handcut chips 3.5 buttery mash 3.5 radish & runner beans 3.5 green salad 3

puddings

autumn fruits, sorbet, meringue 6

muscovado & coffee tart, crème fraîche 6

chocolate mousse, salted caramel, honeycomb 6

ice creams & sorbets 2/scoop

british cheese, quince jelly, oatcakes 10

baked drunken burt, sourdough toast, walnuts, honey 16 to share - 15 minutes

If you have an allergy or intolerance please ask for our Allergen Data Sheet.

A discretionary 12.5% service will be added to your bill and then distributed to staff and HMRC.

Game and Fowl may contain shot. Due to the artisan nature of our suppliers we may have to change dishes.

The art for sale in the restaurant is by local artists Fiona Brent & Henrietta Roeder, please ask for details.