



january lunch

12.30 – 2.30 tuesday – saturday

sourdough, salted butter 2.5

small plates

salsify, duck egg, lentils, mustard 8

roasted, pickled & smoked cauliflower, toasted almonds 7

celeriac & chard rarebit 7

heritage squash, radicchio, cranberry, quinoa, pumpkin seeds 8

seared scallop, black pudding, cauliflower 10

soused mackerel, fennel, carrots, horseradish crème fraîche 8

ox tongue, pickled red cabbage 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, radicchio, cranberry, quinoa, pumpkin seeds 14

game of the day – *depending on the hunter's aim!* MP

pot roast guinea fowl, lentils, parsnip, bacon 17

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

handcut chips 3.5 roast organic squash, hazelnuts 4 hispi cabbage, dijon mustard 3

puddings

baked apple, pumpkin, sultanas, salted caramel - *vegan, gf* 6

orange, cardamom & almond cake, crème fraîche 6.5

hot chocolate pudding, clotted cream 6.5

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.