



january lunch

12.30 – 2.30 tuesday – saturday

sourdough, salted butter 2.5

small plates

celeriac, pear & walnut - *vegan, gf* 7

heritage squash, pickled girolles, smoked aubergine caviar, hazelnuts 8

roasted, pickled & smoked cauliflower, toasted almonds 8

seared scallop, black pudding, cauliflower 10

soused mackerel, fennel, carrot, horseradish crème fraîche 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, pickled girolles, smoked aubergine caviar, hazelnuts 14

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

pork belly, greens, confit shallots, squash & cranberry chutney 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

plum frangipane tart, brown bread & armagnac ice cream 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.