



## saturday lunch

12.30 – 2.30

sourdough, salted butter 2.75

### small plates

ox tongue, pickled red cabbage 8

salsify, duck egg, lentils, mustard 8

roasted, pickled & smoked cauliflower, toasted almonds 8

gnocchi, heritage squash, sage, hazelnuts, charred scallions 8

seared scallop, black pudding, cauliflower 10

smoked mackerel, fennel, carrots, horseradish crème fraîche 9

house terrine, pickles, toasted sourdough 8

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

### mains

day boat fish of the day MP

gnocchi, heritage squash, sage, hazelnuts, charred scallions 14.5

slow roasted hogget breast, confit heart, celeriac & potato gratin, baby carrots 18

pot roast guinea fowl, lentils, parsnip, bacon 18

hanger steak, roasted bone marrow, slow roasted plum tomato, watercress, béarnaise 18

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

### puddings

baked apple, pumpkin, sultanas, salted caramel - *vegan, gf* 6.5

orange, cardamom & almond cake, crème fraîche 7

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.*