



AUTUMN A LA CARTE MENU

STARTERS

Soup (V)

Roast butternut squash, burnt leeks, lemon crème fraiche pumpkin seeds crisps 6.00

Carpaccio

Of beef sirloin in our gun powder marinade, bourbon pickled mushrooms blue cheese, garlic crisps, white onion puree 14.00

Salad (Vg)

Ash baked celeriac, chestnut puree mixed herbs & shallot dressing 7.50

Monkfish

Curried, spiced red onion fritter, lemon butter sauce 13.00

Mackerel

Slow cooked, cucumber salsa, baby beets, frisee salad, prawn & seaweed crisp 14.00

Ragu

Rabbit Ragu, runner beans, sautéed shallots, red wine poached yolk 9.00

Scallops

Chorizo, sweetcorn rocket spring onion salad, raspberries, carrot puree 17.00

MAINS

Squash (Vg)

Roast butternut squash, red quinoa, apple, shredded cabbage, carrot crisp 14.00

Halibut

Pan fried halibut clam & crayfish chowder, lemon dill oil, pear salad, devilled eggs 23.00

Stone Bass

Vanilla cream corn, cous cous white wine chive volute 27.00

Pork Belly

Whole grain mustard mash sautéed cabbage, pickled carrots, roast peanut soya dressing 17.50

Guinea Fowl

Roast pumpkin sage cake, aubergine puree, pumpkin parsley crumb, fig jus 19.00

All prices include VAT. A discretionary 12.5% gratuity will be added to the final bill

If you require information regarding the presence of allergens in any of our food and drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be prepared in the presence of ingredients which do contain allergens.

(V) vegetarian (Vg) vegan (GF) gluten free (DF) dairy free



Pheasant

Pan fried pheasant, potato terrine, braised pheasant leg & ox cheek pithivier, water cress beetroot puree 22.00

Barnsley Chop

Lamb, gun powder marinade, grilled courgettes, fondant potato, red wine jus 22.00

Pork Chop 350g

Served on the bone with burnt apple purée, watercress, hand cut chips 22.00

45 DAY-AGED HAMPSHIRE RARE BREED STEAKS

Served with béarnaise or green peppercorn sauce, watercress & hand cut chips.

Sirloin on the Bone 450g (gf) 29.00

Rib-Eye on the Bone 500g (gf) 32.00

Fillet 250g (gf) 44.00

LARGE CUTS

Rib of Beef 1.2kg (gf) 68.00

Chateaubriand 600g (gf) 58.00

SIDES

supplement applies

Garlic Chilli Mushrooms (V) 4.50

Garlic & Rosemary New Potatoes (V) 4.00

Grilled Courgettes. Lemon gremolata. 6.00

Lentils, Hazelnut & Celeriac 4.50

Hand Cut Chips (Vg) (GF) 5.00

French Fries (Vg) (GF) 5.00

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DESSERTS

Bread & Butter Pudding

Amaretto and fig, vanilla Anglaise 7.50

Tart

Lemon, black grape sorbet, candied grapes 6.00

Rice Pudding

Clementine and cardamon, pumpkin seed granola, white chocolate 6.00

Pie

Blackberry, balsamic pear sauce, anise ice cream 6.50

Apple & Caramel

Puff pastry tart, coconut cream sorbet 6.00

CHEESE COURSE

12.00 supplement

Selection of British & Irish Cheeses

Selection of three cheeses, sourdough & charcoal crackers, grapes, celery, walnuts, smoked chilli jam.

PLEASE ASK FOR OUR DEDICATED VEGAN/GLUTEN-FREE MENU

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