

<u>Starters</u>

* Scallops, Black Pudding, Apple, Crispy Prosciutto £11.00
* Blow Torched Mackerel, Soya Bean, Sesame, Wasabi, Pickled Shallot £8.50

* Foie Royale, Pistachio Oil, Pickled Blackberry, Game Chips, Nasturtium £8.50

* Braised Ox Cheek, Yeasted Celeriac Puree, Parsley Emulsion, Enoki, Braising Juices £8.00

* Goats Curd, Pickled Beetroot, Garden Herbs, Fig, Truffle Honey (V) £7.50
 * Soup of the Day (V) £6.00

<u>Mains</u>

 * Aged Sirloin, Confit Potato, Honey Parsnip Puree, Carrot, Bordelaise £28.00
 * Trio of Pork, Tenderloin, Sticky Cheek, Black Pudding, Cabbage, Pickled Carrot, Apple, Mustard Jus £18.00

* Pan Fried Bream, Jerusalem Artichoke, Apple, Cucumber, Dill Cream £18.00

* Wild Mushroom Risotto, Truffle, Parmesan, Kale, Perl Las (V) £16.00

* Purple Gnocchi, Pine Nut, Sun Blushed Tomato, Carrot, Kale (V) (VG) £16.00

<u>Sides</u>

* Garlic Buttered New Potatoes £3.50

* Triple Cooked Chips £3.50

* Triple Cooked Chips, Truffle and Parmesan £4.50

* Garden Greens, Salsa Verde, Almond £3.50

PLEASE NOTE MENU IS NOT INCLUSIVE OF ALL INGREDIENTS PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY ALLERGIES

