

To Start

Grilled Asparagus, Crispy Hens Egg, Hollandaise Sauce (V)
£8.95

Roast Wood Pigeon, Braised Butter Beans and Wild Mushrooms
£9.95

Crispy Belly Pork, Scallops, Maynard Black Pudding, Aerated Pork Fat,
Pea Puree, Pickled Apples
£11.95

Black Treacle Cured Salmon, Shaved Fennel, Pickled Radish
£10.95

Tuna Tartar, Avocado, White and Black Sesame Seeds
£10.95

Pressed Baby Leek Terrine, Wild Garlic Dressing, Lemon Crème
Fraiche (V)
£8.95

To Follow

Pan Fried Duck Breast, Texture of Carrots, Pickled Carrot, Carrot Puree, Carrot Terrine, Spiced Puy Lentils
£19.95

Rump of Lamb, Herb Crust, Buttered Sweet Breads, Crushed Jersey Royals
£22.95

Pan Fried Sea Bass, Orange Braised Fennel, Blood Orange Dressing, Salt Cured Shaved Fennel
£19.95

Baked Hake with Lemon and Spinach Dauphinoise Potato, Lemon and Prawn Cream
£19.95

Spinach and Goat's Cheese Soufflé, Rocket and Matchstick Blue Fritter
(V)
£12.95

Black Garlic Risotto, Wilted Spinach Topped With Chive Butter (V)
£14.95

*Due to new food legislation, with regards to allergies and intolerances, a detailed breakdown is available on request.
Please talk to your server for more information.*