

À LA CARTE

TO BEGIN

- Seared Cornish Mackerel & Hay Smoked Mackerel Pate** on shaved fennel, pickles & apple 14
- Roasted & Pickled Carrots** curried aubergine, pumpkin granola, ewes curd & crispy bulgar wheat (V) 14
- Grilled Chicken Wings & Smoked Eel** with hoisin sauce, compressed turnip & carrot, spring onion & cucumber 16
- Orkney Scallops** oxford sandy & black pork cheek with caramelised apple, celeriac & crackling 22
- Yellowfin Tuna Tartare** on tapioca crisp with miso mayonnaise, radish, wasabi & a sesame dressing 16

TO FOLLOW

- Roasted Halibut**
langoustine raviolo, chargrilled leeks, pear, shellfish & vanilla bisque 32
- Smoked & Dry Cured Barbequed Pork Loin & Braised Pork Belly**
black garlic, smoked bacon, pork croquette, honey roasted swede, pork jus 30
- Aberdeen Angus Beef Fillet & Oxtail Ballotine**
wild mushrooms, carrots & onions in beef dripping, smoked mash & red wine sauce 38
- Cotswold Fallow Venison**
salt baked parsnip & black pudding hash, braised red cabbage, parsnip & vanilla, cavolo nero, venison jus 34
- Potato Gnocchi**
with brassicas, wild mushrooms, winter truffle & pecorino (V) 28

FROM THE JOSPER GRILL

- Chateaubriand (for 2 to share)** with proper chips, wild mushroom, grilled broccoli & barbeque sauce 70
- Ribeye Steak** with proper chips, wild mushroom, grilled broccoli & barbeque sauce 29

TO FINISH

- Bakewell Tart** vanilla custard 9
- Sticky Toffee Pudding** clotted cream ice cream, lemon, pecans 9
- Tarte Tatin of Pear** blackberry, pear sorbet, caramel sauce 18
(for 2 to share, please allow 25 minutes cooking time)
- Valrhona Guanaja Chocolate** salted caramel, praline, hazelnut cake, toasted pearl barley ice cream 10
- British Cheeses** sesame & caraway biscuits, crab apple jelly 12