

A LA CARTE

TO START

Salad of Winter Leaves

artichoke, hazelnut and Wiltshire truffles | 14

Cured Chalk Stream Trout

celeriac, apple and horseradish | 16

English Muffin

smoked mussels, spiced butter and pickled lemon | 13

Somerset Saxon Chicken Terrine

quince and hazelnuts | 14

Bathurst Estate Venison Faggot

chantarelles, prunes and mustard | 15

MAINS

Flame Grilled Delica Pumpkin

smoked dates, pumpkinseed duke and parmesan cream | 26

Roast Cornish Cod

cauliflower, brown shrimp and caper raisin beurre noisette | 32

Grilled Tranche of Halibut

sprouting broccoli, warm ajo balnco and coastal herbs | 36

Roast Duck Breast and Confit Leg

fermented cabbage, parsnip and pickled pear | 36

Pave of Bathurst Estate Fallow Deer

beetroot, plum, smoked bone marrow and bitter leaves | 32

SIDES

Hispi Cabbage | 6 Creamy Mash | 6 Green Salad | 6



Our food is made by hand in a kitchen, so we can't guarantee anything is allergen-free. Allergens in our kitchens include gluten, eggs, peanuts, tree nuts, sesame, milk, soya, fish, crustaceans, molluscs, celery, mustard and sulphites.

Please make your server aware of allergies or intolerances. A discretionary service charge of 12.5% will be added to the bill