

A LA CARTE

TO START

Winter Salad

artichoke, walnut, pear, bitter leaves, cep vinaigrette | 14

Chalk Stream Trout Tartare

yoghurt, cucumber, mint, Cape Malay chutney, sweet potato | 16

Grilled Cornish Octopus & Smoked Mussels

braised fennel, Cape Malay velouté & roosterkoek | 16

Bathurst Estate Venison Faggots

creamed potato, pickled wild mushroom, smoked prune ketchup & mustard | 15

Sommerset Saxon Chicken Terrine

quince and hazelnuts | 15

MAINS

Baked Root Vegetables

crapaudine beetroot, heritage carrot, Roscoff onion, pumpkin seed dukka, smoked date & pumpemickel dressing | 28

Pan Roasted Cornish Cod

cauliflower, capers, raisin & almond beurre noisette butter | 34

Fillet Of Halibut

creamed potato, carrots, swiss chard, bordelaise sauce, pancetta & smoked bone marrow | 40

Paddock Farm Tamworth Pork

grilled fillet & slow cooked collar, parsnip, apple & hazelnuts | 30

Bathurst Estate Fallow Deer Pavé

celeriac, Jerusalem artichoke, sloe berry, pickled elderberries | 34

SIDES | 6.5

Crisp Potatoes

garlic butter

Grilled Hispi Cabbage

truffle emulsion & persillade

Garden Salad

house mustard dressing

Our food is made by hand in our 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.