

EARLY EVENING SPECIAL : 2 courses 18.50, 3 courses 23.5

5 - 6.30, tuesday - thursday,

TO START

smoked salmon, fennel, winter leaves, elderflower vinaigrette 7 gf

venison scotch egg, black pudding, celeriac, mustard 7

french trimmed partridge, chanterelle mushrooms, black garlic 8 gf

mussels, white wine, cream, sourdough 7 gfo

goats cheese, pistachio, beets, watercress, sherry dressing 7 v/gf

seasonal soup & sourdough 6.5 v/gfo

TO FOLLOW

duck breast, potato dauphinoise, beets, plum 19.5 gf

venison loin, celeriac fondant, red cabbage, blackberries 21 gf

wild mushroom stroganoff, curried cauliflower rice, coriander oil 16.5 v/gf

lemon sole, crushed new potatoes, brown butter, capers 18 gf

mussels, white wine, cream, fries 13 gf

10oz ribeye, fries, watercress, cherry tomatoes, spiced bone marrow butter 23.5 gf

framptons beef burger, blue cheese, caramelised red onion, streaky bacon, fries 14

TO FINISH

dark chocolate delice, dehydrated raspberries, roasted chocolate crumb, clotted cream ice cream 7 v

cereal milk panna cotta, ginger nut crumb, brûlée banana 6.5 v/gf

sticky toffee pudding, pecan, vanilla bean ice cream, salted caramel 6.5 v

boozy affogato 5 v/gf

cheese board: four local cheeses, sourdough, chutneys 12.5 v