

TO START**COD CHEEK SCAMPI**

spiced tomato compote, curried mayonnaise

SPINACH GNOCCHI

minted pea purée, west country asparagus, pine nuts, feta v, vgo, ns

ROASTED HERITAGE TOMATOES

sourdough toast 6.5 vg, gfo

GRILLED OCTOPUS

chorizo, caperberries, romesco, confit egg yolk gf

ROASTED PIGEON BREAST

summer leaves, sourdough croutons, pickled shimeji mushrooms, pine nuts ns

ROASTS

served with duck fat roast potatoes, roasted root vegetables, seasonal greens, yorkshire pudding & gravy

CASTLEMEAD CHICKEN celeriac rémoulade gfo**JAMIE'S FARM BELLY PORK** puffed crackling, apple sauce gfo**STOKES MARSH BEEF** horseradish cream gfo

cauliflower cheese for two 4.5 v/gf

GRILLED AUBERGINE

smoked baba ganoush, pomegranate, fennel & lemon salad vg, gf

TO FINISH**LEMON TART**

white chocolate, crème fraîche, pistachio, elderberry fritters, freeze-dried raspberry v

DARK CHOCOLATE CRÉMEUX

hazelnuts, honeycomb, macerated strawberries, basil v, gf

BOOZY AFFOGATO

vanilla bean ice cream, coffee liqueur v, vgo, gf

LOCAL CHEESES

onion chutney, our sourdough, marmite butter v, gfo

v vegetarian vg vegan gf gluten free ns contains nuts/seeds o option available

we can't list every ingredient so if you have an allergy or intolerance please let us know