



nocellara olives 3 v bread, oil, whipped butter 4.5 v/gfo

to start

celeriac & apple soup, onion ash, fennel tops 6.5 vg

heritage root vegetable carpaccio, pine nuts, walnut oil, cress 7.5 vg

torched smoked salmon, compressed cucumber & celery, crème fraiche, chilli 8

potted pork, cured pancetta, rhubarb purée, sourdough 7.5 gfo

wild duck terrine, pistachio, carrot & star anise purée, brioche toast 8 gfo

to follow

signature beef burger, smoked cheddar, streaky bacon, red onion, fries 14

quinoa, kale & spinach burger, vegan halloumi, smoked chilli jam, vegan bun, fries 14 vg

hake, torched fennel, lyonnaise potatoes, chicory, crispy kale, beurre blanc 18.5 gf

carrot & beetroot wellington, goats curd, chives, all the trimmings 17

chateaubriand bœuf bourguignon, chanterelles, silver skin onions, savoy cabbage, celeriac mash 19.5

rolled crow farm turkey crown, rum cranberries, pork stuffing, streaky bacon, all the trimmings 21.5

classic beef wellington, tenderstem broccoli, celeriac mash, jus

4 persons minimum, pre-order only

28.5 pp

to finish

boozy affogato 5.5 gf

sticky toffee pudding, vanilla ice cream 7

rum cranberry eton mess 6.5 gf

poached pear, mulled wine, cinnamon ice cream 6.5 v/gf

root spiced sponge, brandy sauce, poached & dried fruits, walnuts, dark chocolate 7