

**TO START****TEMPURA MONKFISH**

spiced tomato compôte, masala mayonnaise

**SPINACH GNOCCHI**

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

**HEIRLOOM TOMATO BRUSCHETTA**

basil, mozzarella, sourdough v, vgo, gfo

**CHARGRILLED OCTOPUS**

chorizo, caperberries, romesco, confit egg yolk gf

**CURRIED LAMB SCOTCH EGG**

raita, bhaji onions

**ROASTS**

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

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

puy lentil, piquillo pepper &amp; pine nut ragu, feta &amp; roast trimmings v

cauliflower cheese for two 4.5 v/gf**CHARGRILLED COURGETTE**

harissa fregola, roasted vine tomatoes, tahini dressing, toasted pumpkin seeds vg, ns

**TO FINISH****BLUEBERRY CRÈME BRÛLÉE**

honey shortbread v, gfo

**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