



Autumn A la Carte

Starters

CHARCUTERIE £14

*Cured meats - House bread - Saffron aioli - Oil & balsamic
Sundried tomato - Kalamata olives - Rocket - Pickles*

WOOD PIGEON £11

Crispy pigeon wing - Spiced pumpkin - Smoked shallot - Pigeon sauce

CRAB TARTLET £12

Devon brown crab emulsion - Nori - Apple - Pickles - Macadamia - Lemon

RAVIOLI^V £9

Butternut Squash - Burnt butter - Crispy sage - Parmesan - Pumpkin seed granola

SPRING ROLL £8

King Prawn - Gochujang mayo - Asian Slaw - Coriander

MUSHROOM SOUP^V £7

Cream of Chestnut Mushrooms - Cep cracker - Truffle cream - Dried mushroom

HOUSE BREAD^V £6

Roasted garlic - Balsamic vinegar & olive oil

OLIVES^V £4

Kalamata - Garlic, rosemary & thyme marinade

Mains

DUCK BREAST £26

Barley & duck ragout - Spiced pumpkin - Walnut ketchup - Quince terrine

COD LOIN £23

Mussel & clam risotto - Samphire - Salty fingers - Lemon & saffron espuma

POACHED CHICKEN £21

Miso glazed maitake - Truffle & chicken consommé - Sautéed greens - Black garlic - Chive pomme puree

OX CHEEK £20

Miso beef tea - Sticky rice - Crispy rice noodles - Pak choi - Sesame cracker - Pickled radish

SMASH BURGER £18

Beef patties - Mustard - Ketchup - American cheese - Sliced Gem - Tomato - Fries - Onion ring - Gherkin

WELLINGTON^V £17

King Oyster Mushroom - Aerated parmesan cream - Truffle pomme puree - Sautéed greens - Pickled shimeji - Lovage

RISOTTO^V £16

Pumpkin - Butternut Squash - Crispy sage - Mascarpone cream - Fresh autumn truffle

FISH & CHIPS £18

Battered Haddock - Beef dripping chips - Minted mushy peas - Tartare sauce - Curry sauce - Batter scraps - Lemon wedge

BEEF & ALE PIE £19

Creamed pomme puree - Cavolo nero - Thyme baked carrot - Bone marrow gravy

GLAZED HAM £16

Beef dripping chips - Fried hens eggs - Dressed rocket salad - Piccalilli

SAUSAGES £17

Whipped pomme puree - Balsamic Red Onion - Cavolo nero - Bone marrow gravy

CAESAR SALAD £17

Chicken - Serrano - Aged parmesan - Baby gem - Garlic croutons - Anchovies - Caesar dressing

Sides £5

SAUTÉED SEASONAL GREENS & ALMONDS

CAESAR DRESSED SALAD & ROSEMARY CROUTONS

HOUSE DRESSED ROCKET LEAF SALAD

PARSLEY BUTTER GARLIC CIABATTA

BEEF DRIPPING, TRIPLE COOKED, HAND CUT CHIPS

WHITE TRUFFLE OIL & AGED PARMESAN FRIES

CREAMED & WHIPPED POMME PUREE

REAL ALE BATTERED ONION RINGS

If you require an alternative menu for allergies or food intolerances please speak to your server.