



STARTERS

Scallop and chorizo bonbon lemon mayonnaise, chilli oil	£15	Charred leek and potato mille-feuille (VG*) (GF)	£14
Crispy duck leg (GF) (DF) watermelon, peanut, Hoisin dressing	£14	smoked celeriac velouté, burnt leek, chive	
Goats cheese mousse (GF) (V) pear chutney, walnut and honey	£12	Salmon gravlax (GF) (DF) blood orange sorbet, lime aioli, ginger	£15

MAINS

Creedy Carver duck breast (DF*) Szechuan pepper, honey, artichoke, duck leg rilette	£39	Cod loin gnocchi, salsify, clams, smoked mussel butter	£32
Wagyu beef burger (GF*) (DF*) bacon, cheddar, dill pickle, chilli relish	£32	Roasted lamb rump (GF*) (DF*) braised shoulder, carrot, apricot, mint	£39
Venison haunch (GF*) root vegetable rösti, bone marrow crumb, black garlic, truffle jus	£34	Spiced parsnip risotto (VG*) (GF*) crispy spiced cauliflower, parsnip crisp, mango	£29

SIDES

Mint roasted new potatoes (GF) (DF) (V)	£8	Potato gratin, crispy onion, chive (V)	£9
Parmesan and truffle fries (GF) (DF*) (V)	£8	Buttered mixed greens (DF*) (GF) (V)	£8

Head Chef - Max Ellerton

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. A discretionary 10% service charge will be applied to your bill.
(V) - Vegetarian, (V*) - Vegetarian Option Available, (VG) - Vegan, (VG*) - Vegan Option Available, (NGCI) - Non Gluten Containing Ingredient, (NGCI*) - Non Gluten Containing Ingredient Option Available, (DF) - Dairy Free, (DF*) - Dairy Free Option Available