



Starters

Soup of the Day (Can be Plant Based) £8

Cured Loch Duart Salmon £12

Pickled Cucumber, Bitter Lemon Purée, Rye Cracker, Crispy Salmon Skin,

Pressed Chicken & Apricot Terrine £15

Apricot Jam, Tarragon, Asparagus, Pickled Magnolia petals

Roasted Heritage Beetroot £12/24

Roasted Baby Beetroots, Goats Curd, Walnuts, Beetroot Gel

“Nose to Tail” Carrot (Plant Based) £12

Bunched Carrot, Carrot Top Pesto, Carrot & Cardamon Puree, Carrot Crisps

Mains

35 Day Dry Aged Aberdeen Angus Chateaubriand to Share (16oz) £39 Per Person

Slow Roasted Tomato, Flat Mushroom, Rosemary Sea Salt Chips, Seasonal Vegetables, Red Wine Jus

Pan Fried StoneBass £26

Baby Carrot, Purple Spouting Broccoli, Cannellini Beans, Asparagus, Mussels, Clams, Beurre Blanc

35 Day Dry Aged Aberdeen Angus Sirloin Steak (8oz) £33

Rosemary Sea Salt Chips, Seasonal Greens, Slad Valley Mushrooms, Garlic & Herb Butter

Carrot & Swede Wellington (Plant Based) £20

Confit Carrot, Tomato chutney, Cannellini Bean, Tenderstem Broccoli

Stuffed Rabbit Saddle £29

Prosciutto, Pistachio, Rabbit Leg casserole, pearl Onions, Mustard & Tarragon

Wiltshire Lamb Rump £33

Pressed Potato Terrine, Pistachio Rolled Saddle, Asparagus, Wild Garlic

Sides

Rosemary Sea Salt Chips £4.5 Garlic & Thyme Mash Potato £4.5 Chilli Butter Vegetables £4.5
Truffle & Parmesan Chips £5.5 Charred Baby Gem, Ceaser Dressing, Cornish Gouda £5

If you have any food allergies, intolerances or dietary requirements, please let us know at the time of ordering. Gluten free options are available upon request. Pb - Plant-Based
We apply a discretionary service charge of 10% to all tables.*