

JARS

CELERIC AND WINTER TRUFFLE £7.5

REMOULADE

Cured duck egg, compressed apple, watercress

ATLANTIC COD BRANDADE £8

'Nduja, wild tardivo

SALMON RILLETES £8.5

Compressed cucumber, sesame keta caviar, frisée

PRAWN AND CRAYFISH COCKTAIL £7.5

Marie Rose, lemon caviar

LIGHT BITES

SADDLE BACK PORK SAUSAGE ROLL £12

Black pudding, apple purée, fermented choucroute

TRUFFLE FRIES £9

Parmesan

GLAZED MINI CHORIZO £11

Mark IV, honey mustard mayonnaise

KARAAGE CHICKEN £12

Japanese style fired chicken, soy, miso crème fraîche

MARINATED MANZANILLA OLIVES £5

ROASTED PADRON PEPPERS £5

FROM THE GRILL

All served with a large leaf salad and triple-cooked duck fat chips.

8 oz BEEF RUMP £30

30 DAY AGED 10 oz RIBEYE £36

WHISKEY AGED 10 oz SIRLOIN £38

10 oz WELSH WAGYU SIRLOIN £70

***CHATEAUBRIAND FOR TWO** £90

***CÔTE DE BOEUF FOR TWO** £90

*Sharing steaks served with a choice of two sauces.

SAUCES All £4

PEPPERCORN, BÉARNAISE, RED WINE BORDELAISE,
CHIMICHURRI

VINEYARD MENU

CLASSICS

CLASSIC CLUB SANDWICH £14

Chicken breast, heritage egg, smoked bacon, fries

STEAK SANDWICH £17

Garlic wild mushrooms, rocket, whole grain mustard, fries

HENCOTE DIRTY BURGER £18

Smoked cheddar, tomato and chipotle jam, fries

KARAAGE SPICED CHICKEN BURGER £16

Red cabbage coleslaw, sriracha mayonnaise, fries

CRISPY TEMPURA FISH BURGER £17

Warm tartar sauce, wilted spinach, lemon emulsion, fries

WILD BOAR AND RED WINE BANGERS & MASH £19

Stout and onion gravy, game chips

HAZELNUT PESTO £17

Rocket and parmesan tagliatelle

PAN ROASTED LEMON SOLE £22

Caper, lemon and parsley burnt butter, buttered new potato

CAESAR SALAD £16

Grilled chicken, cos lettuce, tempura anchovies, Grana Padano, sourdough croutons

SIDES

TENDER STEM BROCCOLI £6

Chilli, garlic, toasted almond

MAC AND CHEESE £6

Black Bob cheddar, 36 month parmesan, pangritata
(add winter truffle £5)

HERITAGE CARROTS £6

Honey, balsamic and beef dripping vinaigrette

TRIPLE COOKED DUCK FAT CHIPS £5

Garlic aioli

SET MENU

2 COURSES £32

3 COURSES £36

SOUR DOUGH & SELCETION OF BUTTTERS

STARTER

WATERCRESS SOUP

Goats cheese tortellini, pickled shallot, lemon

SLOW ROASTED PORK

Pork belly spring roll, fermented apple purée, sherry caramel, red chard

HOUSE CURED SALMON

Baby mooli, sesame oil, salmon caviar, onion seeds

MAIN

CHICKEN BREAST

Warm baby gem, Caesar dressing, crispy anchovy, parmesan emulsion

SEA BREAM

Bouillbaisse stew, baby fennel, gruyere 'cheese on toast'

GRILLED JERUSALEM ARTICHOKE

Wild garlic, oats, trompette mushrooms, wilted leaves

AGED SHROPSHIRE BEEF RUMP

Triple cooked chips, large leaf salad, peppercorn
(£5 supplement)

DESSERT

BANANA PARFAIT

Salted caramel, popcorn, chocolate sorbet,

JERSEY MILK CRÈME CARAMEL

Candied orange, Grand Marnie ice cream, blood orange puree

CHEESE BOARD

Selection of cheese and crackers
(£6 supplement)