



### Starters

Curried sweet potato soup, onion bhaji, coriander	8
Vodka & beetroot cured salmon, roast beetroot & beetroot crisp, dill	9
Ham hock scrumpet, spiced apple ketchup, apple celeriac remoulade	9
Wild mushroom & truffle arancini, mushroom emulsion, vegan parmesan	9
Roast beef carpaccio, rocket, toasted hazelnuts, parmesan	10

### Mains

Crowne prince squash risotto, roast squash, crispy sage, toasted pinenut	18
Wiltshire pork chop, blood sausage, choucroute, hash brown, cider jus	22
Seared cod loin, potato cake, butter chicken sauce, purple sprouting broccoli	19
Whole roast partridge, bread sauce, smoked bacon sprouts, sage & onion game crisps	24
Stone bass, mussel, coriander, coconut wild rice, Thai green curry sauce	20
28 day dry aged sirloin of beef, hand cut chips, sauce dienne, watercress	28

### Desserts

Dark chocolate torte, three tide rum cream	9
Sticky toffee pudding, salted caramel sauce, vanilla ice cream, brandy snap tulle	9
Winter spiced apple & local hedgerow berries crumble, crème anglaise	9
Vanilla pannacotta served with roasted grappa plums	9
Selection of British cheeses, grapes, seasonal chutney & crackers	12
A selection of ice cream or sorbets	6

### Sides

Chunky chips	4	Parmesan chunky chips	5
Purple sprouting broccoli, toasted Almonds	6	House salad	4
Cheesy garlic bread	5	Garlic bread	4

Some dishes may contain ingredients that are not listed. Please make your server aware of any allergies and intolerances you may have. As we work in a small close contained environment, we cannot guarantee that foods may be completely allergen free. Although due care is taken during preparation, you still may find small bones.