

October



Nibbles

Marinated Olives (Ve) 6

Garlic & thyme focaccia, burnt onion butter (V) 6

Beetroot hummus, chilli oil, linseed tuile (Ve) 6

To Start

Lamb faggots, bone broth, braised winter veg (GF) 14

Smoked cheese croquette, fire roasted beetroot, butternut squash velouté, honey glaze (V/GF) 12

Torched mackerel, beetroot, apple emulsion & smoked yogurt (GF) 14

The Main Event

Designed to be enjoyed with a selection of sides

Venison loin, faggot, fermented blackberry emulsion, venison jus, spiced carrot puree & braised red cabbage, caramelised apple (GF*) 32

Pan roasted duck breast, plum, spiced butternut squash puree, port jus (GF) 29

Baked stone bass, lava bread, mussel & cockle bouillabaisse, celeriac puree, wilted spinach 28

Butternut squash pappardelle, cavolo nero, Herefordshire blue cheese (V) 26

On The Side

Garlic, chive new potatoes (V,GF) 6

Rosti, burnt & beer braised roscoff onion emulsion, black garlic (V) 8

Fire roasted beetroot, squash, toasted seeds, sticky honey glaze (V) 6

Parmesan, chive fries, truffle aioli (V,GF) 9

Fries (Ve,GF) 5

Please advise us on any other dietary requirements and ask your server for further information

(V) vegetarian (VE) vegan (GF) gluten free (GF*) gluten free upon request