



From 4pm

Starter

Parsnip & Apple Soup (V) (Ve*) (Gf*) 9.50

Vanilla roasted toffee apple

Pigeon (Gf*) 12.50

Poached & roasted pigeon breast, hay cream, liver parfait, herb dauphine

Salmon (Gf*) 12.50

Beetroot cured salmon, apple, cucumber, buttermilk, fennel

Venison (Gf*) 12.50

Venison tataki, ponzu, kohlrabi, apple, red shiso, horseradish

Bistro Classics

Steak Frites (Gf*) 39.50

6oz fillet, fries, pink peppercorn, mustard & herb butter, béarnaise

Pepperpot Burger (Gf*) 18.95

Brioche, bacon, camembert, onion jam, fries

Confit Duck Leg (Gf*) 22.50

Chorizo & roasted vegetable stew, herb breadcrumbs

Guinea Fowl (Gf*) 26.50

Sautéed potatoes, tenderstem broccoli

Cassoulet (V) (Ve) 17.50

Mixed bean cassoulet, crispy cabbage, mixed root vegetables

Sides

Panache of seasonal vegetables, chilli & lime butter (V, Ve, Gf*) 4.00*

Roasted root vegetables, maple & soy glaze (V, Ve, Gf*) 4.00*

Fries (V, Ve) 4.00*

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. A food allergy advice list is available, please ask staff for details. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. Our fish may contain small bones. (V) does not contain meat. (Ve) does not contain any animal products. (Ve*) can be prepared without any animal product on request. (Gf*) Gluten free option available upon request



From 4pm

Main

Deer 34.50

Poached & roasted deer, celeriac terrine, stuffed cabbage, pickled blackberry, smoked bacon crumb

Cod (Gf*) 26.50

Seaweed butter poached cod, bouillabaisse sauce, mussels, fennel, tomato, crispy cabbage

Parmesan & Truffle Polenta (V) 19.00

Roasted cauliflower, butternut squash, toasted seeds, cheese & truffle sauce

Creedy Carver Duck 29.50

Maple & star anise glazed duck, sweet & sour chicory, duck leg boulangère potato, cherry, spiced duck sauce

Sides

Panache of seasonal vegetables, chilli & lime butter (V) (Ve) (Gf*) 4.00*

Roasted root vegetables, maple & soy glaze (V) (Ve) (Gf*) 4.00*

Fries (V) (Ve) 4.00*

Dessert

Affogato (V) (Ve*) (Gf*) 7.50

Vanilla ice cream, chocolate, espresso

Cheese Board (V) (Gf*) 12.50

A selection of artisan cheeses, appropriate garnish, biscuits

Chocolate (V) 9.00

Dark chocolate mille-feuille, poached pear, parkin, yoghurt sorbet

Panna Cotta 9.50

Coconut panna cotta, lime curd, fennel & spiced granola, rum soaked pineapple, frozen passionfruit

Crème Brûlée (Gf*) 9.50

Blackberry & sage

Coffee

Outpost coffee roasters (Nottingham) speciality coffee blend

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