

DINNER

WHILE YOU WAIT

HOMEMADE BREAD BOARD £5.95
hummus, confit pork butter

STARTERS

AGED BEEF TARTAR £7.95
foraged pickles, smoked butternut squash, clotted cream brioche

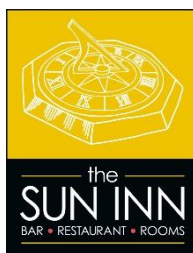
PAN FRIED BRILL £7.50
confit pepper, lime jelly, fennel & apple juice

CONFIT DUCK BALLOTINE £7.75
cranberry, orange meringue, smoked hazelnut, chicory

MUSHROOM RAVIOLI £6.95
wild mushroom, ramson, Tunworth custard

TORCHED MACKEREL £7.50
beetroot, dill, buttermilk, pickled seaweed

PORK BELLY £7.95
compressed apple, cider shallots, crackling



MAINS

FREE RANGE CHICKEN BREAST £15.25

rolled leg, herb mash, wild mushrooms, artichoke, truffle jus

VENISON LOIN £18.95

venison sausage, roast parsnips, caramelised pear, kale, sage jus

PAN FRIED WILD HALIBUT £16.75

pumpkin, tarragon, clams, jus gras

LAMB RUMP £17.95

roast celeriac, whey potatoes, braised lamb shoulder croquette

ATLANTIC COD £14.95

new potatoes, kohlrabi, eldercaper, bacon sauce

ROASTED VEGETABLE TART £14.25

black garlic, pickled onion, chestnut

SALTED DUCK BREAST £17.95

baked turnip, crab apple, elderberry, beetroot

8oz 28 DAY AGED RIB EYE STEAK £22.95 (£5.00 supplement for residents on dinner, bed & breakfast)

onion rings, Portobello mushroom, triple cooked chips, peppercorn sauce

SIDES

CAULIFLOWER & BACON £3.95

ROASTED ROOT VEGETABLES £3.95

BRAISED RED CABBAGE £3.95

TRUFFLE & PARMESAN TRIPLE COOKED CHIPS £4.50

DUCK FAT ROAST POTATOES £3.95

TRIPLE COOKED CHIPS £3.95

HERB MASHED POTATO £3.95

We have full detail of the specified 14 allergens contained in each dish on our menu
If you would like this information please ask a member of staff