

à la carte

Starters

Spiced Lentil & Butternut Squash Soup, Natural Yoghurt, Dukkah £7

Marinated Breast of Wood Pigeon, Textures of Beetroot, Caramelised Shallot, Port Jus £11.5

Pan Seared Scallops, Teriyaki Glazed Pork Belly, Plum Gel, Crispy Pancetta, Lime Zest £16

Moules Marinière, Shallot, Garlic, White Wine Cream Sauce, Crust Bread £8

Ham Hock Terrine, Piccalilli, Toasted Brioche, Soaked Prunes, Frisee Salad £8

Tomato Arancini, Torched Smoked Brie, Toasted Pine Nuts, Basil Oil, Arrabbiata Sauce £10

Beetroot & Goats Cheese Salad, Picked Beetroot, Chicory, Walnut & Chive Dressing £9

Salmon Gravlox, Smoked Salmon Tartar, Dill Emulsion, Radish, Cucumber Vinaigrette, Crispy Capers £12

Mains

Pan Seared Venison Loin, Venison Haunch Croquette, Cavalo Nero, Parsnip Puree, Glazed Carrots, Red Current Jus £27

Honey Baked Pheasant Breast, Fondant Potato, Cabbage & Bacon, Butternut Squash, Creamy Mushroom Sauce £25

Roasted Loin of Cod, Boulangère Potatoes, Braised Fennel, Roast Cherry Vine Tomatoes, Red Pepper & Caper Sauce £26

Pan Fried Fillet of Seabream, Parmentier, Chorizo & Pea Fricassee, Pea Puree, Lemon & Chive Beurre Blanc £26

Chicken Breast Wrapped in Pancetta, Spring Onion Creamed Potato, Charred Cheesy Leeks, Crispy Leeks, Red Wine Jus £24

Portobella Mushroom Kiev, Garlic Bechamel, Wilted Spinach, Toasted Cashews, Braised Chicory, Tarragon Oil £18

Sweet Potato, Peanut & Coconut Curry, Rice, Crushed Peanuts, Coriander & Lime Crème Fraiche, Naan Bread £21

Moules Frites, Mussels, Shallot, Garlic, White Wine Cream Sauce, Fries, Crusty Bread £20

Desserts

Sticky Toffee Pudding, Salted Caramel Ice Cream, Toffee Sauce £8

Vanilla Crème Brûlée, Fresh Raspberries, Homemade Shortbread £8

Rich Chocolate Fondant, Cinnamon Ice Cream, Chocolate Soil & Chantilly Cream £8

Apple & Sour Cherry Crumble, Crème Anglaise £8

Aldeburgh Ice Cream & Sorbet Selection (Three scoops, please ask for flavours available) £7

(v) vegetarian

(ve) vegan

(gf) gluten free

(gfa) gluten free available

Allergens: Before ordering, please speak to our team. Dishes are prepared in a busy kitchen, containing all ingredients including nuts and peanuts and therefore we cannot guarantee any dish to be completely free from allergens or nuts. Talk to us if you would like to know more about how our dishes are cooked.