

STARTERS

FOR THE TABLE v

London sourdough, salted butter, Marmite butter

PARSNIP AND BRAMLEY APPLE SOUP v gf
curry oil 9.5

WINTER VEGETABLE OPEN RAVIOLI ve gf
wasabi mayonnaise and balsamic caviar 11

WARM SOFT BOILED CLARENCE COURT EGG
button mushroom, Lake District bacon and red wine jus 11.5

SCOTTISH GAME AND PISTACHIO TERRINE
red onion chutney and toasted sourdough 12.5

SWAN PRAWN COCKTAIL gf
avocado puree and dried cherry tomato 13

SEA BREAM CEVICHE gf
mango and coconut milk dressing 14.5

VEGETARIAN & FISH

PEARL BARLEY RISOTTO v
grilled broccoli, sun-dried tomatoes, herb dressing 19.5

PAN-FRIED CELERIAC STEAK ve gf
celeriac choucroute, black truffle with Madeira sauce 20

ROASTED CORNISH COD gf
turnip, leek and ginger butter sauce 26.5

POACHED SOUTH COAST PLAICE FILLET gf
prawn ravioli, winter vegetable tagliatelle 29.5

MEAT

ROASTED CORN-FED GRESSINGHAM CHICKEN

hispi cabbage, sweet potato dumplings 28

ROASTED HIGHLAND VENISON gf

poached quince, braised red cabbage, Port and Madeira sauce 29.5

SCOTTISH RIBEYE STEAK

skinny chips, baby gem salad, bearnaise or peppercorn sauce 16.5 per 100g gf
(minimum portion is 150g. Chef recommends a 250g portion)

HERB-CRUSTED SADDLE OF WELSH LAMB FOR TWO

roasted new potatoes, Tenderstem broccoli, lamb sauce 68

SCOTTISH SHORTHORN-CROSS CHATEAUBRIAND FOR TWO gf

roasted new potatoes, Tenderstem broccoli, peppercorn sauce 80

SERVED ON A SUNDAY

ROASTED SCOTTISH SIRLOIN

roast potatoes, parsley & breadcrumb bone marrow, carrot, Yorkshire pudding, homemade gravy and horseradish cream 24

HALF A ROASTED KENTISH CHICKEN

roast potatoes, stuffing braised red cabbage, Yorkshire pudding and homemade gravy 21

SIDES

OAK LEAF SALAD, PECAN NUTS,
HONEY AND MUSTARD DRESSING ve gf 4.5

STEAMED TENDERSTEM BROCCOLI ve gf 5

ROASTED NEW POTATOES, PARSLEY ve gf 5

MONTGOMERY CHEDDAR CAULIFLOWER
CHEESE 5.5

SKINNY CHIPS ve gf 4.5
+ PARMESAN AND TRUFFLE OIL v gf 6

DESSERTS

DARK CHOCOLATE FONDANT v

with a soft miso and white chocolate heart, honeycomb ice cream and honeycomb chunks 8

YORKSHIRE RHUBARB AND CUSTARD BAKED ALASKA v

vanilla Ice cream topped with rhubarb sorbet, genoise sponge, toasted meringue and compressed rhubarb 8

COCONUT AND PINEAPPLE TART v

caramelised pineapple compote topped with a coconut cremeux 8

BANOFFEE v gf

banana mousse, lychee and passionfruit sorbet, burnt milk solids and chocolate soil 8

EARL GREY SCENTED CREME BRULEE ve gf

lemon sorbet and vegan shortbread 8

NEAL'S YARD CHEESE 14.5

TUNWORTH Hampshire

a Camembert-style cheese characterised by truffley, garlicky and vegetal flavours and a creamy and unctuous paste.

WESTCOMBE CHEDDAR Somerset

a smooth, well rounded farmhouse Cheddar from Somerset, selected for its warm, lingering flavours and happy balance of creaminess and acidity

CASHEL BLUE Tipperary

an easy-eating blue cheese with a pleasantly buttery texture and a balanced amount of blue veining which adds a lift to the rich, full-flavoured paste.

Served with a pear, date and ale chutney, grapes and a selection of crackers