

# STARTERS

FOR THE TABLE v	3.5
London sourdough, salted butter, Marmite butter	
CARROT SOUP ve gf	9.5
fresh coriander	
QUINOA, RED BEETROOT AND DATE SALAD ve gf	12.5
wholegrain mustard dressing	
BABY LEEKS AND DEVILLED EGG v	12.5
capers, Dijon mustard dressing	
CORNISH CRAB gf	15
white and brown crab meat, green apple and coriander salad	
PAN-FRIED SCOTTISH SCALLOPS gf	16
butternut squash and hazelnut puree, finger lime dressing	
SCOTTISH VENISON CARPACCIO gf	14.5
parsnip crisp, Parmesan, blackberries	

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# VEGETARIAN & FISH

CRISPY CAULIFLOWER ve	19.5
freekeh and fresh herbs, curry oil	
BUTTERNUT SQUASH SPAGHETTI STYLE v gf	22.5
Ragstone goat's cheese, parsley pesto	
ROASTED CORNISH COD gf	28.5
Coco de Paimpol haricot beans, coconut ragout	
PAN-FRIED SOUTH COAST PLAICE	32.5
clams, leeks, turned potatoes, veloute sauce	

# MEAT

CONFIT GRESSINGHAM DUCK LEG gf soft polenta, blackberry sauce	28.5
GLOUCESTER OLD SPOT PORK BELLY gf black pudding, mustard and celeriac puree, Bramley apple sauce	27.5
250g SCOTTISH RIBEYE STEAK skinny chips, baby gem salad, bearnaise or peppercorn sauce	38.5
HERB-CRUSTED SADDLE OF WELSH LAMB FOR TWO roast new potatoes, green beans, lamb sauce	70
SCOTTISH SHORTHORN-CROSS CHATEAUBRIAND FOR TWO gf roast new potatoes, Tenderstem broccoli, peppercorn sauce	85

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# SIDES

6

OAK LEAF SALAD, PECAN NUTS, HONEY AND MUSTARD DRESSING ve gf	
STEAMED TENDERSTEM BROCCOLI ve gf	
HERITAGE CARROTS, CORIANDER, OLIVE OIL ve gf	
ROASTED NEW POTATOES, PARSLEY ve gf	
SKINNY CHIPS ve gf + PARMESAN AND TRUFFLE OIL v gf	+2.5

# DESSERTS

TART OF THE DAY	7.5
ROASTED FIGS, MAPLE SYRUP PANNA COTTA <small>ve gf</small> thyme shortbread	9.5
DARK CHOCOLATE AND COFFEE MARQUISE <small>v</small> soursop sorbet	9.5
POACHED PEAR, HAZELNUT SPONGE <small>v</small> miso butterscotch, gingerbread ice cream	9.5

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## NEAL'S YARD CHEESE 16.5

TUNWORTH Hampshire

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

CORNISH YARG West Cornwall

a striking, nettle-wrapped cheese whose delicately earthy rind gives way a buttery breakdown and crumbly core, with notes of lemon and yoghurt.

CASHEL BLUE v 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

# SWEET WINE

10cl

TOKAJI, 1413, DISZNOKO '18  
Tokaj, Hungary

9.5

CADILLAC, SECRET DE BIAC '12  
Bordeaux, France

11

MAURY GRENAT, MAS MUDIGLIZA '18 v  
Roussillon, France

9.5

PORT, QUINTA DO NOVAL LBV '16 v  
Douro Valley, Portugal

8

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# DIGESTIVE

10cl

SOMERSET CIDER BRANDY 10YR  
England

10

SOMERSET PEAR CIDER BRANDY  
England

10.5

CASTAREDE BAS ARMAGNAC '90  
France

12

DELAMAIN PALE AND DRY COGNAC XO  
France

19.5

LAPHROAIG 10YR  
Islay

9.5

LAGAVULIN 16YR  
Islay

20

TALISKER 10YR  
Skye

10

GLENMORANGIE 10YR  
Highlands

9.5

GLENLIVET 12YR  
Speyside

11.5

CRAIGELLACHIE 13YR  
Speyside

14