

STARTERS

FOR THE TABLE v	3.5
sourdough, salted butter, Marmite butter	
JERUSALEM ARTICHOKE SOUP v ngc	9.5
QUINOA, RED BEETROOT AND DATE SALAD ve ngc	11.5
wholegrain mustard dressing	
ROOT VEGETABLE CARPACCIO v ngc	11.5
Parmesan, truffle cream	
SOFT BOILED HENS EGG	13
bacon lardons, baby onions, chicken jus	
CORNISH CRAB ngc	15
white and brown crab meat, green apple and coriander salad	
GRESSINGHAM DUCK LIVER PARFAIT	14.5
Port jelly, red onion marmalade, toasted London sourdough	

VEGETARIAN & FISH

ROAST BUTTERNUT SQUASH ve ngc	21.5
soft polenta, curly kale, gremolata	
WILD MUSHROOM OPEN RAVIOLI v ngc	22.5
celeriac puree, celeriac sauce	
ROASTED CORNISH COD ngc	28.5
salsify and vanilla puree, roasted pecans	
ROAST MONKFISH ngc	32.5
julienne of celeriac and carrot, parsnip puree, bisque sauce	

MEAT

CORN-FED CHICKEN BREAST AND LEG <small>ngc</small> celeriac fondant, tarragon and chestnut mushroom sauce	26.5
HIGHLAND VENISON STEW <small>ngc</small> baby onions, carrots, mash potato	28.5
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, Tenderstem broccoli,, lamb sauce	70
SCOTTISH SHORTHORN-CROSS CHATEAUBRIAND FOR TWO <small>ngc</small> roast new potatoes, Tenderstem broccoli, peppercorn sauce	85

SIDES

6

OAK LEAF SALAD, PECAN NUTS, HONEY AND MUSTARD
DRESSING ve ngc

STEAMED TENDERSTEM BROCCOLI ve ngc

HERITAGE CARROTS, CORIANDER, OLIVE OIL ve ngc

ROASTED NEW POTATOES, PARSLEY ve ngc

SKINNY CHIPS ve ngc
+ PARMESAN AND TRUFFLE OIL v ngc +2.5

DESSERTS

8.5

TART OF THE DAY v

STICKY TOFFEE PUDDING v
butterscotch sauce, vanilla ice cream

POACHED RHUBARB v
Breton shortbread, green apple sorbet

BLACKBERRY BAVAROIS ve ngc
chocolate soil, blackberries

DARK CHOCOLATE HONEY TORTE AND
BLOOD ORANGE DELICE

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.

COLSTON BASSETT STILTON v Nottinghamshire
Gentler, sweeter and more balanced than a 'typical' blue cheese, it boasts a creamy, buttery paste pierced with the delicate blue veining characteristic of a Stilton.

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