



DINNER MENU

Starters

Jerusalem artichoke, burrata, wild mushrooms	v	£10
Twice baked double Gloucester soufflé, beetroot, beer pickled onions	v	£9
Pig's cheek, celeriac purée, pickled shallots, crispy onions, pork jus		£11
Duck liver parfait, red onion marmalade, hazelnut crunch, croutons, nasturtium		£10
Octopus, salt cod brandade, Romesco sauce		£11
Mouclade, curried mussels, fresh bread		£11
"Vegan scallops" King Oyster mushroom, vegan black pudding, pickled cauliflower	vg	£10

Main Courses

Fillet of beef, ox cheek stuffed mushroom, spinach & fondant potato		£28
Pan fried duck breast, heritage carrots, confit purple potatoes, chard, orange		£24
Pork belly, pickled pear, parsnip purée, pork rilette, roasted onion		£23
Brill, onion purée, celeriac, Parisienne potatoes, Madeira & horseradish jus, sea beetroot		£26
Stone bass, tapenade, Mediterranean sauce, potato & olive cake, courgette, tomatoes		£24
Potato gnocchi, braised black cabbage, tomato, onion & borlotti beans	v	£16
Spiced bean croquette, pumpkin, oyster mushrooms, raisin purée	vg	£16

Side Dishes

New potatoes, herb butter	£3	Triple cooked chips	£3
Tenderstem, almonds, chilli	£3.50	Bobbi beans, garlic butter	£3.50

Desserts

Frozen white chocolate mousse, spiced blackberries, blackberry meringue	£8
Vegan vanilla crème brûlée, shortbread	vg £8
Cheesecake mousse, blood orange, tuille, digestive nut crumb	£8
Buttermilk pannacotta, honey and thyme plums, granola	£8
Dark chocolate delice, dulce de leche, hazelnut praline tuille, milk ice cream	£8
Artisan cheeses, savoury biscuits, celery, grapes	£12
Coffee and petits fours	£4

A full list of allergens is available on request. Please let us know if you have any allergies or dietary requirements. All our fish is line caught and in keeping with sustainable fishing guidelines. We have checked with our suppliers and as far as we can tell we serve no genetically modified foods. Meat is cooked medium-rare unless otherwise requested. Service charge is not included.



EVENING TASTING MENU

ACCOMPANYING FLIGHT OF SIX WINES

£60

£30 (Optional)

Duck liver parfait, red onion marmalade, hazelnut crunch, croutons, nasturtium
Barbetto Rainwater Reserve Madeira NV

White onion soup, hen's egg, granola, prune purée
Ken Forrester Petit Chenin Blanc 2018

Stone bass, tapenade, Mediterranean sauce, potato & olive cake, courgette, tomatoes
Riesling Staatliche Weinbaudomane Oppenheim 2013

Pork belly, pickled pear, parsnip purée, pork rilette, roasted onion
Xinomavro "Jeunes Vignes" Thymiopoulos 2017

Buttermilk pannacotta, honey and thyme plums
Muscat de Rivesaltes, Barroubio 2016

Walnut cake, blue cheese, port chutney
Taylor's Late-Bottled Vintage Port, 2015

Coffee or tea with home-made petit fours

FLIGHT OF WINES

A 70ml serving of wine, or a 50ml serving of fortified wine, has been selected to accompany each dish. The wine recommendations have been selected on the basis of their origin, characteristics and compatibility with the dishes.