



## Dinner Menu

### Starters

Beetroot Cured Trout, Poached & Pickled Beetroot, Dill Crème Fraiche, Granary Cracker	£13
Rosary Goat Cheese Mousse, Pear, Chicory & Candied Walnut Salad	£10
Braised Ox Cheek Croquette, Caramelised Onions, Onion Gel, Crispy Kale	£11
Roast Cauliflower Soup, Pumpkin Seed Pesto, Curry Oil <b>Vg</b>	£9
Ham Hock Terrine, Crispy Black Pudding, Pear, Ginger and Walnut Chutney, Confit Egg Yolk	£10
Torched Macherel, Compressed Cucumber, Taramasalata, Apple, Dill, Spiced Savoury Granola	£13

### Main Courses

Pork Tenderloin, Charred Onion, Hen of The Woods, Cavolo Nero, Green Peppercorn Sauce	£28
Aged Herefordshire Beef, Braised Ox Cheek, Glazed Carrot, Roasted Swede, Beef Sauce	£30
Seared Sea Bream, Braised Leeks, Rapeseed Oil Pomme Puree, Wild Mushrooms	£27
Roasted Salt Cod, Confit Potatoes, White Bean Cassoulet, Fish Cream	£27
Pot Roasted Cauliflower, Caramelised Cauliflower, Coriander Cream, Tenderstem Broccoli, Toasted Almonds	£19
Salt Baked Celeriac Lasagne, Braised Leeks, Baby Turnips, Chestnuts, Truffle Cream <b>VG</b>	£19

### Side Dishes **£5**

Chantenay Carrots, Coriander	Roasted Swede
Hand Cut Chips	Braised Red Cabbage
Roast Parsnips	

### Desserts

Dark Chocolate Mousse, Clementine, Candied Hazelnuts, Tuille	£10
Spiced Apple Tart, Calvados Caramel, Chestnut & Vanilla Sorbet <b>Vg</b>	£10
Passionfruit Set Cream, Pineapple Salsa, Pear Sorbet	£10
Dark Chocolate Cremeux, Passion Fruit Sorbet, Granola	£10
Tonka Bean Pannacotta, Rhubarb, Caramelised Pastry	£10
Artisan Cheese, Savoury Crackers, Celery, Grapes, Pear and Ginger Chutney	£14
Coffee and Petits Fours	£4.75

A full list of allergens is available on request. Please inform us of any dietary requirements. All our fish is caught 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. Pigeon may contain shot.