



## Dinner Menu

### Starters

Wood Pigeon, Brown Butter Parsnip Purée, Black Pudding, Salt Baked Parsnip, Blackberries	£12
Cured Trout, Beetroot, Apple, Candied Walnuts	£15
Rosary Goat Cheese & Onion Tart <b>V</b>	£11
Confit & Roasted Belly Pork, Celeriac Remoulade, Toasted Hazelnuts, Herb Salad	£12
Jerusalem Artichoke Soup, Pickled Mushrooms, Thyme Croutons <b>Vg</b>	£10
Orkney Scallops, Butternut Squash, Savoury Granola, Taragon	£15

### Main Courses

Middlewhite Pork Belly, Stornoway Black Pudding, Caramelised Cauliflower, Oyster Mushroom, Pork Sauce	£30
Roast Herefordshire Beef, Slow Cooked Shin, Leek, Turnip, Potato Terrine, Beef Sauce	£35
Sea Bass, Smoked Haddock & Chive Potato Cake, Mussels, Fish Cream	£29
Roast Trout, Burnt Hay Mash, Charred Vegetables, Bouillabaisse	£29
Salt Baked Kohlrabi, Wild Mushroom Ketchup, Pickled Kohlrabi, Cavolo Nero, Hazelnuts <b>V</b>	£22
Salt Baked Celeriac, Spiced Lentils, Miso Glaze Shallots, Charred Broccoli, Herb Cream <b>VG</b>	£20

### Side Dishes **£5.25**

Honey Roasted Piccolo Parsnips	Seaweed Buttered New Potatoes
Hand Cut Chips	Braised Red Cabbage
Tenderstem Broccoli	

### Desserts

Chocolate Cremeux, Clementine, Honeycomb, Caramelised White Chocolate	£10
Chocolate Mousse, Passion Fruit, Almond Brittle <b>Vg</b>	£10
Sticky Toffee Pudding, Malt Caramel, Tonka Bean Ice Cream, Crumble Topping	£10
Mulled Wine Jelly, Vanilla Cheesecake Mousse, Granola	£10
Tonka Bean Pannacotta, Pineapple, Pear Sorbet	£10
Artisan Cheese, Savoury Crackers, Celery, Grapes, Pear & 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.