



Dinner Menu

Starters

Chicken wings, Curried Salt, Celeriac Puree, Sherry Gel, Pickled Celery, Scorched Onion, Chicken Skin, Pickled Mushrooms	£13
Salt Baked Beetroots, Linseed Tuille, Goats Curd, Beetroot & Horseradish Chutney, Beetroot Mousse, Sorrel, Red Cabbage Gazpacho, Ale Gel V	£11
Sloe Gin Cured Salmon, Dill, Soured Cream, Chicory, Homemade Pumpernickel	£13
Ham Hock and Parsley Terrine, Pickled Walnut Puree, Celeriac Remoulade, Herb Salad Pork Scratching Powder, Pickled Apple	£13
Roast Artichoke, Jerusalem Artichoke Puree, Crispy Skin, Artichoke Velouté, Autumn Truffle VG	£11
Torched Mackerel, Wasabi Emulsion, Mackerel Tartare, Herb Oil, Kohlrabi Slaw, Buttermilk, Pickled Kohlrabi, Yarrow	£13

Main Courses

Slow Cooked Belly of Pork, Pickled Golden Turnip, Cima Di Rapa, Parsley Root, Turnip Puree, Salt Baked Turnip, Pork Tenderloin	£34
Roast Turkey, Roast Potato, Pig in Blanket, Sage & Onion Stuffing, Braised Red Cabbage, Brussel Sprouts, Redcurrant Jus	£32
Tranche of Plaice, Saffron Braised Fennel, Bisque Butter, Fennel Purée, Bronze Fennel	£31
Chalk Stream Trout, Crispy Skin, Broccoli Puree, Ruby Chard, Clams, Vermouth Velouté	£29
Mushroom Risotto, Roast Enoki, Pickled Shimeji, Mushroom Ketchup, Chive Oil, Yeast Flakes, Aged Parmesan V	£24
Miso Roast Squash, Hot Panna Cotta, Candied Pumpkin Seeds, Sage Oil, Rainbow Kale, Quinoa VG	£22

Side Dishes £5.25

Skin On Fries	Braised Red Cabbage
Sauteed Sprouts	Howley Honey Roasted Roots
Buttered New Potatoes	Mini Loaf of Stout Bread & Cods Roe

Desserts

Traditional Christmas Pudding, Brandy Sauce	£10
Tudor Farm Tarte Tatin, Cinnamon Ice Cream	£10
Honey Panna Cotta, Honeycomb, Lemon Curd, Honey Tuile, Granola	£10
Chocolate Mousse, Chocolate Soil, Chocolate & Stout Ice Cream, Crushed Hazelnuts VG	£10
Clementine Parfait, Clementine Jam, Orange and Grand Marnier Gel	£10
Artisan Cheeses, Savoury Crackers, Celery, Grapes, Pear & Ginger Chutney	£15

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. Pigeon may contain shot.

A 10% discretionary service charge will be added to your bill. All service charges and gratuities are equally divided amongst all staff based on the hours they work.