



To Start

Venison Carpaccio <i>Thinly sliced venison loin, Waldorf salad</i>	£8.75
Pan Fried Mallard <i>Artichoke puree, fondant potato & braised pickled baby gem</i>	£8.75
Diver Caught Scallops & Red Mullet <i>Butterbean puree, salsa Verdi & chorizo</i>	£15.50
Asparagus Risotto <i>Crispy Duck egg, Fennel crouton</i>	£7.75
Smoked Salmon & Crab <i>Smoked salmon & crab roulade, crab cake, stem ginger & lemon grass puree, pickled beets & charred spring onion</i>	£8.75
Pork Belly & Black pudding <i>Cured pork belly, black pudding, celeriac, apple & rosemary</i>	£8.50
Goats Cheese & Raspberry <i>Goats cheese mousse, raspberry powder, beetroot puree & hazel nut dressing</i>	£8.75

Food Allergies and Intolerances

Before ordering please speak to our staff about your requirements



To Follow

Trio of Beef	£31.00
<i>Pan fried fillet, oxtail crépinette & calves liver, wild mushroom & truffle ragout</i>	
Venison	£28.75
<i>Lightly smoked loin, pickled pear, red cabbage, salt baked celeriac, Lyonnaise potatoes</i>	
Stone Bass	£27.50
<i>Gnocchi, langoustine bisque, mussel</i>	
Cod, Avocado & Chorizo	£24.50
<i>Pan roasted cod loin, cod brandade, avocado puree, chorizo & squid vierge sauce</i>	
Wild Mushroom Ravioli	£22.00
<i>Wild mushrooms and mushroom tea</i>	
Lamb & Escabeche of Vegetables	£27.00
<i>2 bone lamb rack, 24 hour cooked lamb rump, topped with herb crust, marinated spring vegetables</i>	
Tandoori Veal Loin	£30.00
<i>Bombay potatoes, mini onion bhaji, Indian salad, butter curry sauce</i>	

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Side Orders		£4.50
	<i>Braised red cabbage Creamed spinach Mash potato Vegetable medley Sauté field mushrooms Hand cut chips in beef dripping</i>	
To Finish		
Lime Meringue Tart		£8.75
	<i>Gin & tonic sorbet</i>	
Chilled Rice Pudding		£8.75
	<i>Variations of rhubarb, ginger crumble</i>	
Apple Crumble Soufflé		£9.50
	<i>Black butter ice cream</i>	
Strawberry & Pistachio Arctic Roll		£9.50
	<i>Candi pistachio, strawberry marshmallow</i>	
Caramel Pineapple		£8.75
	<i>Banana & passionfruit sorbet</i>	
Death By Chocolate-Using Single Origin Chocolate By Cassa Luka		£10.50
	<i>Milk chocolate mousse, dark chocolate delice, white chocolate sorbet, lime caramel</i>	
Smiths' Cheese Selection		£9.50
	<i>Selection of cheeses (Scottish, English & European) Pickled celery, piccalilli, biscuits</i>	

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