



DINNER MENU

STARTERS

SOUP OF THE DAY (v) £5

Home Baked Sourdough

STOUT RAREBIT GLAZED SMOKED HADDOCK £8

Chorizo, Leeks, Paprika Crumbs

PAN ROASTED WOOD PIEGON BREAST £8

Black Pudding Bonbon, Beets, Whiskey Gastrique, Chocolate Soil

COTTAGE CHEESE & SAGE AGNOLOTTI (v) £7

Butternut Velouté, Toasted Pumpkin Seeds, Sage Oil

MAINS

FREE RANGE CHICKEN BREAST £23

Basil & Broccoli Puree, Confit Leg & Taleggio Arancini,
Smoked Soured Cream, Parmesan

HERB CRUSTED COD FILLET £23

Butter Poached New Potatoes, Parsnip & Thyme Puree, Autumn
Greens, Marinated Red Grapes

HEREFORD BEEF FILLET £29

Confit Potato & Braised Oxtail Wellington,
Caramelised Shallot, Braised Red Cabbage Gel, Kale

SALT BAKED CELERIAC SCHNITZEL KIEV (V) £17

Pickled Fennel & Radish, Soft Poached Yolk, Purple Sprouting

DESSERTS

DARK CHOCOLATE DELICE £7

Caramel Popcorn, Vanilla Crème Fraiche, Salted Cashew Crumbs

GOLDEN WALNUT DUMPLINGS £7

Tonka Bean & Tokaji Custard, Blackberries

SELECTION OF LOCAL & BRITISH CHEESES

THREE CHEESES £6 FIVE CHEESES £8

Quince Jelly, Figs, Biscuits