

January

Apple Tart Tatin to share, vanilla ice-cream Pedro Ximenez syrup, toffee sauce 16
Please order this dessert in advance as it requires 45mins cooking time

Snacks

Comté gougères 6

Taramasalata, pickled cucumber & dill, fennel seed crisp 9

House sourdough, treacle & oat bread, whipped butter & Marmite butter 6

Mixed Enios Greek olives 6

Starters

Salad of blood orange, burrata, winter leaf, walnut (v) 8

Cornish mussels, Chalklands sparkling white wine cream, milk loaf 9

Twice baked Lincolnshire poacher cheese souffle, winter truffle (v) 10

Chicken liver parfait, Tomlinson's Yorkshire rhubarb, toasted house brioche 9

House cured salmon, pickled cucumber, horseradish, sourdough toast 9

Ham hock & pickle terrine, red onion chutney, oat & treacle loaf 8

Mains

Wild mushroom pearl barley risotto (v) 18

Roasted whole Cornish sole, Café de Paris butter, buttered potatoes 26

50 day dry-aged Dunwood farm 8oz Ribeye, triple cooked chips, onion rings, garlic butter, pan jus 38

Confit duck leg, white bean & smoked duck cassoulet, chicory root sauce 25

Turkey, leek & cranberry suet pastry pie, buttery mash, cavolo-nero 21

Pan fried loin of cod, roasted butternut squash, Chasseur sauce 25

Sides 4 each

Buttered new potatoes / Creamy mash, crispy onion & chives / Green beans, confit shallots

Green peppercorn sauce / Mixed leaf salad, house vinegarette / Triple cooked chips / Rosemary salt fries

*Please inform us of any allergies that you may have, and the manager will be happy to advise you.
A discretionary service charge of 10% is included in the final bill*