



**Tuesday 13th February**  
**DINNER**

**SNACKS**

- Almonds £4
- Crumbled rye sourdough, raw butter £2
- Truffled potato croquette £4
- Crozier Blue custard, beetroot, walnut £5
- Smoked cod roe, pickled onion, citrus £5
- Coppa, Sopressa, Salsiccia del Vastese £12
- Chicken liver & foie gras parfait, black truffle, pig skin £15
- Exmoor caviar, confit potato £16

**STARTERS**

- Parsnip soup, black truffle £8
- Hot water crust pork pie £8
- Dexter fillet, chestnut, potato £10
- Potted shrimp, toast £12.50

**MAIN COURSES**

- Swede, goat's curd, chicory, honey, seeds, truffle, pickled walnut £18
- Cornish monkfish, cucumber, monk's beard, brown shrimp, capers, dill £24.5
- Blackface lamb, sea beet, anchovy, raw potato £22
- Middle White pork, roscoff onion, fermented ramson, burnt apple £22
- Cotswold Gold chicken, celeriac, broccoli, scallop, apple brown butter £24

**CHOPS**

- Swaledale Barnsley 350g £30
- Mangalitzka 350g £32

**STEAKS**

- Galloway sirloin 350g £36
- Blue Grey rump 650g £51
- Blue Grey T-bone 800g £62

**SIDES**

- Confit potatoes £5.50 || Bitter leaf salad £4.50 || Beef fat hispi cabbage £5

**SAUCES**

- Green sauce || Pickled walnut & shallot - all £3

If you have any allergies or require information on any allergens relating to dishes on our menu please ask a member of the team for more information