



Sunday 9th September
2 COURSES £29.50 || 3 COURSES £35

SNACKS

Olives £4 || Almonds £4 || Soppressata £4
Crumbled rye sourdough, raw butter £3.50
Lamb croquettes, mint mayonnaise £4
Smoked mackerel pate, toast £5
Chicken liver parfait, Australian black truffle, pig skin £15

STARTERS

Tomato, raspberry, goat's curd, samphire
Devon crab, sweetcorn humita, golden raisin, girolles
Salt & pepper sprats, malt vinegar mayonnaise
Tamworth pork terrine, gherkin, Kernel mustard

MAIN COURSES & ROASTS

Parmesan polenta, Australian black truffle, courgette, shallot, egg yolk
Cornish pollack, smoked eel stock, sauce vierge
Yorkshire grouse, trimmings* (£12 supplement)

...

Butter roast celeriac

Tamworth pork shoulder, apple sauce

Highland beef rump & brisket

Cotswold Gold chicken (for 2 to share)

...

Yorkshire pudding || Roast potatoes || Sweetcorn, dripping breadcrumbs

Kalibos cabbage, seeds, almonds || Aubergine, preserved lemon, herbs

...

Confit potatoes £5.50

DESSERTS

Madagascan chocolate ice cream, vanilla custard, Capezzana

Treacle tart, creme fraiche

Lincolnshire Poacher, crackers, pickled Tropea onion

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

*Game may contain shot