



**Friday 14th September
DINNER**

SNACKS

Olives £4 || Almonds £4 || Soppressata £4
Crumbled rye sourdough, raw butter £3.50
Sweetcorn, marmite butter £5
Smoked mackerel pate, toast £5
Chicken liver parfait, summer truffle £6
Buffalo mozzarella, black olive £8.50

STARTERS

Tomato, raspberry, goat's curd, samphire, mint £8
Fish head soup, saffron aioli, crouton £8
Middle White pork terrine, gherkin, Kernel mustard £8
Devon crab, sweetcorn humita, golden raisin, girolles, peanuts £14

MAIN COURSES

Parmesan polenta, Italian summer truffle, courgette, egg yolk £16.50
Cornish hake, Scottish girolles, bacon, onion £26
Tamworth pork, sage, elderberries, cobnuts £22.50
Yorkshire grouse & trimmings* £35

CHOPS

Swaledale barnsley 375g £32
Gloucester Old Spot
400g/500g £32/£40

STEAKS

Highland sirloin 400g £41
Belted Galloway bone-in ribeye 500g £49
Highland bone-in ribeye 600g/900g £59/£89

SIDES

Mixed leaf salad £4.50
Kalibos cabbage, preserved lemon £5
Pink firs, fermented ramson, walnut £5
Confit potatoes £5.50

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