



**Sunday 7th October**

**2 COURSES £29.50 || 3 COURSES £35**

### **SNACKS**

Game tea £4

Olives £4 || Almonds £4

Soppressata £4

Crumbled rye sourdough, raw butter £3.50

Stichelton custard, beetroot, walnut £4

Smoked cod's roe, cured egg £7

Chicken liver parfait, Italian summer truffle, pig skin £14

### **STARTERS**

Beetroot, fig, ricotta, Purbeck honey, chicory, walnut

Cornish mackerel, fish soup, black olive

Salt-baked celeriac, smoked eel, apple, brown butter

Middle White pork, pickled walnut, spring cabbage

### **MAIN COURSES & ROASTS**

Parmesan polenta, courgette, shallot, egg yolk

Cornish pollack, Scottish girolles, onion, sea aster

Yorkshire partridge & trimmings\*

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Butter roast celeriac

Middle White loin & shoulder

Salt Marsh leg, mint sauce

Shorthorn rump & brisket

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

Kalibos cabbage, preserved lemon || Sand carrots, seeds, almonds

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Confit potatoes £5.50

### **DESSERTS**

Capezzana ice cream

Malted Madagascan chocolate, blackberry, ginger

Treacle tart, crème fraîche

Lincolnshire poacher, crackers, crab apple

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