



**Tuesday 9th October
DINNER**

SNACKS

Olives £4 || Almonds £4 || Soppressata £4
Crumbled rye sourdough, raw butter £3.50
Game tea £4
Stichelton custard, beetroot, walnut £4
Sweetcorn, marmite butter £5
Mackerel tails, brown butter £2
Smoked cod's roe, cured egg £7
Chicken liver parfait, Italian summer truffle, pig skin £14

STARTERS

Beetroot, fig, goat's curd, Purbeck honey, chicory, walnut £9
Cornish mackerel, fish soup, black olive £8
Salt-baked celeriac, smoked eel, apple, brown butter £10
Middle White croquettes, pickled walnut ketchup, spring cabbage £8

MAIN COURSES

Cauliflower, golden raisin, pear, pumpkin seed £16.50
Brixham turbot, Scottish girolles, onion, sea aster £28
Tamworth pork, sage, apricot, elderberries, hazelnuts £22.50
Yorkshire red leg partridge & trimmings* £24

CHOPS

Salt Marsh barnsley 400g £34
Middle White 350g £28
Mangalitza 400g £36

STEAKS

Hereford sirloin 400g £48
Hereford bone-in ribeye 750g/800g £74/£79
Shorthorn bone-in ribeye 1.1kg £108

SIDES

Mixed leaf salad £4.50
Kalibos cabbage, preserved lemon £5
Jerusalem artichoke, brown butter, dripping breadcrumbs £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