



**Sunday 28th October**

**2 COURSES £29.50 || 3 COURSES £35**

### **SNACKS**

Game tea £4

Soppressata £4

Mackerel tails, preserved lemon £2

Stichelton custard, beetroot, walnut £4

Lamb croquette, smoked chili mayonnaise £4

Smoked cod's roe, cured egg £7

Monkfish liver, capers, preserved lemon £6

### **STARTERS**

Burrata, seeds & almonds, black olive, chicory

Salt-baked celeriac, pear, burnt apple

Salt & pepper sprats, malt vinegar mayonnaise

Fish soup, Devon crab, saffron aioli

### **MAIN COURSES & ROASTS**

Cauliflower, golden raisin, pear, parmesan, pumpkin seed

Cornish pollack, sea beet, chanterelles

Yorkshire partridge & trimmings\* (£5 supplement)

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Butter roast celeriac

Highland sirloin & brisket

Swaledale shoulder, mint sauce (2 to share)

Tamworth shoulder, apple sauce

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Yorkshire pudding || Roast potatoes || Kale, preserved lemon, dripping breadcrumbs

Delica pumpkin, pumpkin seed, Purbeck honey || Sand carrots, oats & seeds

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Confit potatoes £5.50

### **DESSERTS**

Fig leaf ice cream, poppy seeds

Walnut meringue, apples & pears, Ethiopian coffee custard

Custard tart, caramelised banana, brown bread ice cream

Neal's yeard cheese, crackers, crab apple (£10 supplement)

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