



LUNCH

Thursday 8th November

2 COURSES £22 || 3 COURSES £26

SNACKS

Game tea £4

Stichelton custard, beetroot, walnut £4

Shortrib croquettes, smoked chilli mayonnaise £4

Smoked cod's roe, cured egg £8.50

1/2 dozen Carlingford rock oysters £16

STARTERS

Buffalo mozzarella, seeds & almonds, black olive, chicory (black truffle £4 supplement)

Celeriac, oyster, horseradish, chickweed

Cornish pollack, fish soup, malt vinegar mayonnaise

Middle White terrine, gherkin, Kernel mustard

MAIN COURSES

Delica pumpkin, goat's curd, crosnes, sage

Pastrami salmon, potatoes, creme fraiche, horseradish

Middle White chop

Angus mince on dripping toast

Belted Galloway onglet 200g (£5 supplement)

Yorkshire pheasant & trimmings* (£3 supplement)

SIDES

Cavolo nero, walnut dressing, buckwheat £5

Jerusalem artichoke, brown butter, dripping breadcrumbs £5.50

Confit potatoes £5.50

Game pie & parmesan sauce £8

DESSERTS

Burnt meringue, lemon, yoghurt, milk crumb

Vanilla custard, banana, toast ice cream

Fig leaf ice cream, poppy seeds

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