



DINNER

Thursday 8th November

SNACKS

Soppressata £4

Stichelton custard, beetroot, walnut £4

Shortrib croquettes, smoked chilli mayonnaise £4

Middle White terrine, gherkin, Kernel mustard £6

Smoked cod's roe, cured egg £8.50

1/2 dozen Carlingford rock oysters £16

STARTERS

Buffalo mozzarella, seeds & almonds, black olive, chicory £9

Cornish mackerel, salsify, smoked eel, sherry cream £14

Game broth, root vegetables, Mangalitza bacon £12.50

Chopped beef, bone marrow, bagna cauda, sorrel £14

MAIN COURSES

Delica pumpkin, goat's curd, crosnes, sage £16.50

Jerusalem artichoke risotto, Istrian white truffle £40

Cornish pollack, crab bisque, sea beet £24

Mallard, salted plum, wild leek, Roscoff onion £26

WILD GAME

with trimmings

Wood pigeon £19.50 | Pheasant £20

CHOPS

Middle White 350g £28

Swaledale Barnsley 375g £32

STEAKS

Angus sirloin 400g £48

Belted Galloway bone-in ribeye 850g £84

Blue Grey bone-in ribeye 750g/1kg £74/£98

SIDES

Cavolo nero, pickled walnut, buckwheat £5

Jerusalem artichoke, brown butter, dripping breadcrumbs £5.50

Confit potatoes £5.50

Game pie, parmesan sauce £6

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
Please note game may contain shot