



LUNCH

Thursday 6th December

2 COURSES £22 || 3 COURSES £26

SNACKS

Game tea £4 || Chorizo £4

Truffle potato croquettes, wild leek aioli £4

Stichelton custard, beetroot, walnut £4

Mackerel tails, preserved lemon £2

Buffalo mozzarella, Capezzana £9

Smoked cod's roe, cured egg yolk £8.50

White truffle toast, chicken liver parfait £20

STARTERS

Delica squash, cow's curd, pecan, raisin, chickweed

Cornish mackerel, ham hock, smoked eel stock, seabee

Game & pistachio terrine, cranberry

Salmon belly, artichoke, dripping breadcrumbs

MAIN COURSES

Celeriac & Evenlode pie, bitter leaves, pickled walnut

Cornish bass, saffron aioli, fish soup, fennel

Middle White chop

Belted Galloway mince on dripping toast

Hereford onglet 200g (£5 supplement)

Yorkshire partridge & trimmings (£7 supplement)

Highland sirloin 350g (£25 supplement)

SIDES

Brussel sprouts, shallots, bacon £5.50

Cornish potatoes, pickled walnut, seeds & oats £5.50

Confit potatoes £5.50

DESSERTS

Treacle tart, creme fraiche

Madagascan chocolate, pine ice cream

New season Capezzana olive oil ice cream, Maldon

Lincolnshire poacher, crackers, crab apple

If you have any allergies or intolerances please ask a member of our team for help with the menu
Please note game may contain shot