



Sunday 10th February
3 COURSES £35

SNACKS

Chorizo £4

Ham hock croquettes, wild leek mayonnaise £4

Bath chap, burnt apple £6

Smoked cod's roe, cured egg yolk £8.50

Buffalo mozzarella, sea purslane £8.50

Brill head & collar, preserved lemon £12

1/2 Scottish lobster, langoustine butter £16

Chicken liver parfait, black truffle, pig skin £14

STARTERS

Crepaudean beetroot, Sparkenhoe Blue, chicory, walnut

Brixham mussels, smoked cream, monk's beard, apple

Middle White pork & pistachio terrine, cornichons

Onion agnolotti, smoked fish & bacon stock

MAIN COURSES & ROASTS

Gnocchi, squash, king oyster mushroom, wild chervil, seeds & oats

Cornish pollack, Tokyo turnip, green sauce, orange

...

Butter-roasted celeriac

Middle White pork loin, apple sauce

Highland beef rump & brisket

Swaledale lamb shoulder, mint sauce (for 2 to share)

Served with...

Yorkshire pudding || Roast potatoes || Honey roast parsnips, dripping breadcrumbs

Sand carrots, swede, chives || Purple sprouting broccoli, confit shallot, seeds & oats

...

Confit potatoes £5.50

DESSERTS

Capezzana olive oil ice cream

Yorkshire forced rhubarb & almond tart, creme fraiche

Burnt meringue, plum & cherry jam, lemon curd

Oglesfield, crab apple, crackers