

To Start:
Cristallier & Tonic: £5.50
Hattingley Valley, Classic
Reserve: £9.50



Starters

- Fritto Misto w/. Tartare Sauce - £7
- Hot Smoked Salmon w/. Homemade Soda Bread - £7
- Speck w/. Sauerkraut & Dill - £7
- Curried Parsnip Soup - £5

Mains

- Cornish Sardines, Blood Orange & Bitter Leaves - £10
- Cod Fillet, Lentils & Purple Sprouting Broccoli - £12
- Butter Poached Rainbow Trout, Turnips, Black Cabbage & Hazelnuts - £14
- Braised Venison, Hispy Cabbage & Ratte Potatoes - £12
- Oyster Mushroom & Goats Curd Bruschetta w/. Wild Garlic Pesto & Pine Nuts - £10

Dessert

- Poached Rhubarb, Salt Honey Ice Cream w/. Almond Crumble - £5
- Baron Bigod, Dates, Crackers - £6

Sides

- Cumbræ Oyster - £2.50 -- Bread & Butter £2.50
- Crispy Potatoes - £2.50 -- Purple Sprouting Broccoli - £2.50

An optional service charge of 12.5% will be added to your drinks bill

To finish:

- Moscato D'Asti: £5.25
- Madeira, Boal, 1995: £7.40

