SNACKS

CHEESY POLENTA CROQUETAS black truffle mayo — 5 / each
GRAND PIG IN A BLANKET honey mustard glaze — 8 / each
DUCK BARBACOA TACOS avocado, coriander, lime, salsa taquero — 8.5 / each
RARE BREED PORK SAUSAGE ROLL truffle, prunes, spiced brown sauce — 10 / each
BBQ-SPICED PIG EARS — 9
CORN RIBS black garlic & fermented chilli — 10
CRANBERRY & SQUASH FOCACCIA late harvest olive oil — 10

FRESHLY BAKED BREADS

HOUSE BREAD spiced butter & sea salt — 10
ROSEMARY & GARLIC — 11
'NDUJA & GRUYÈRE — 12

DIPS

HUMMUS — 5
RED PEPPER & FETA — 5

SMALL PLATES

HARISSA ROASTED CAULIFLOWER dukkha, tahini — 12
WHITE ONION SOUBISE SOUP roasted garlic Chantilly cream — 12
SMOKED SALMON ROULADE fine herb crème fraîche, watercress emulsion, rye bread — 19
MUSHROOM PARFAIT port, onion marmalade, brioche — 17
NATIVE BEEF TARTARE bone marrow cream, music bread — 19
FOIE GRAS CRÈME BRÛLÉE pork crackling & marmalade, brioche — 21
LOBSTER ROLL spicy Marie Rose sauce, brioche — 21
SCOTTISH ROPE MUSSELS 'nduja, cider, cream — 17
STICKY PORK RIBS chipotle chilli & maple glaze — 20

FOR THE TABLE

DUCK & WAFFLE Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup — 26
'WANNA BE' DUCK & WAFFLE crispy tempura oyster mushrooms, fried duck egg, mustard maple syrup — 25
ROASTED BRONZE TURKEY pigs in blankets, rosemary roasted potatoes, seasonal vegetables, gravy — 29
SIRLOIN AU POIVRE 350g native breed, 28 day dry aged — 49.5
WILD MUSHROOM RAGÙ pappardelle, stracciatella, winter truffle — 32
ROASTED LOIN OF COD welsh rarebit, fried garlic sourdough, bronze fennel, bouillabaisse — 36
BRAISED BEEF SHIN pomme purée, beer-battered onion rings, truffle butter & jus — 37

SIDES

FRENCH FRIES — 10
TRUFFLE & PARMESAN FRIES — 11
CAESAR SALAD little gem, Parmesan, Aleppo, sourdough croutons — 16
add smoked chicken or hot smoked salmon — 6 / each

ROASTED SPROUTS chilli, garlic, soy — 9
TRUFFLE MASH with camembert — 10
MAC 'N' CHEESE four cheese mornay — 16
HARISSA ROASTED CARROTS granola, sheep's curd — 9

Executive Chef Jonathon Bowers

Gluten Free · Vegetarian · Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 15% service charge will be added to the bill.