FOR THE TABLE

Sourdough, crisp bread, butter and tapenade

APERITIFS

COCKTAILS

LOVE POTION 10.5
Earl Grey infused gin, honey, blackberry, Prosecco

ROSE RHUBARB NEGRONI 13
Rhubarb gin, Campari, Vermouth Rosato, Rhubarb bitter

RUM & QUINCE OLD FASHIONED 13.5
FAIR. Belize rum, Tiptree quince liqueur, Angostura bitters, orange bitters, brown sugar.

ESPRESSO MARTINI 1 1.5
Finlandia vodka, FAIR. café liqueur, Rocket coffee

MR FALLSTAFF MULLED GIN 10.5
Bombay Sapphire gin, orange and apple juice infused with cloves, cinnamon anise, ginger

MOCKTAILS

VIRGIN MOJITO 7.5
apple juice, mint, lime, Fever-Tree soda

SEEDLIP BRAMBLE 9.5
Seedlip Spice 94, blackberry, grenadine, lemon

GIN AND TONICS

Hendricks Cucumber and Rose 11.5
Double Dutch cucumber and watermelon tonic, cucumber, dried rose hips

Tiptree English Rhubarb Gin 11.5
Fever-Tree Indian tonic, mint, rhubarb bitters, strawberry

Littlebird Gin 11.5
1724 tonic, dried grapefruit, fresh grapefruit, ginger dust

STARTERS

RED GARDEN BEETROOT TARTAR v 9.5
fresh horseradish cream

TIAN OF QUINOA, AVOCADO AND SQUASH ve,gf 9.5
pomegranate molasses

CELERIAC SOUP v gf 9
roast hazelnut and black truffle

CURED SCOTTISH SALMON TARTARE gf 10.5
cucumber, avruga caviar, crème fraîche

CORNISH CRAB SALAD gf 13.5
white and brown crab meat, grapefruit

WILD BOAR AND FOIE GRAS TERRINE 11.5
spiced pear chutney, toasted sourdough

MAINS

Daily specials available – please ask.

BRAISED PORTOBELLO MUSHROOMS ve,gf 17.5
spelt, grilled gem lettuce, crushed pumpkin seeds, tofu dressing

CORNISH ROAST COD gf 25
winter ratatouille, beurre blanc

PAN-FRIED SEABASS gf 26.5
Jerusalem artichokes and pecan nuts

SADDLE OF HIGHLAND VENISON gf 29.5
roast turnip puree, glazed beetroot, port and juniper sauce

ROAST FREE RANGE BRONZE GRESSINGHAM TURKEY 24
honey-glazed parsnips, chestnuts, cabbage, stuffing, crispy bacon, cranberry sauce and gravy

SADDLE OF WELSH LAMB FOR TWO TO SHARE 57
herb crust, new potatoes and green beans

SCOTTISH CHATEAUBRIAND FOR TWO TO SHARE 68
tenderstem broccoli, spinach, roast potatoes and a rich red wine sauce

SIDES

Brussels sprouts with bacon	4.5	Chicory and roast peca salad	4.5
Honey-glazed Chantenay carrots	4.5	Braised red cabbage	4.5
Buttered green beans	4.5	Roast baby new potatoes	4.5

v: vegetarian | ve: vegan | gf: gluten free. Please let us know of any dietary requirements or allergies.
A discretionary 12.5% service charge will be added to your bill
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