

Starters

Devilled whitebait

served with caramelised lemon and tartare

Roasted winter squash and fregola salad

Winter squash roasted with garlic, sage and rosemary and served on a salad of baby spinach, heritage tomatoes and toasted fregola and dressed with Chiltern porcini infused rapeseed oil

Ham hock terrine

served with artisan piccalilli and warm sour dough.

Mains

Pumpkin and sage risotto

with white truffle oil and toasted pumpkin seeds. Vegan option available.

Pan roast loin of venison

with blackberry and juniper jus, French beans and cauliflower rosti.

Beef short rib bourguignonne

with horseradish mash and French beans

Roast pumpkin, squash and feta tart

with vegetable medley and white onion and thyme sauce

Deep fried bread & butter pudding

rolled in spiced sugar and served with your choice of ice cream

Subject to availability

Please note whilst every precaution is taken, all fish dishes may contain small bones.

Whilst we take the proficient allergen segregation precautions, we cannot guarantee that our dishes will not contain allergens. Should this prompt any queries or if you have any dietary requirements, please talk to a member of our staff and we will be happy to discuss this further with you.