



STARTERS

SMOKED BRIE AND CARMELISED APPLE TARTLET House salad	6.5	PAN-FRIED SCALLOP Yeast flakes, pickled shallot, umami dressing	9
BAKED POTATO RISOTTO Chargrilled king oyster mushroom, chervil oil	6	SOUP OF THE DAY Homemade bread, whipped butter	6
MACKEREL Smoked butter, horseradish mayonnaise, fennel, sea purslane	7	BRAISED PIG CHEEK Roast onion purée, bitter pear, pork fat cracker	8
		GAME TERRINE Quince chutney, toasted brioche	7.5

MAINS

ROAST COD Oxtail, lemon and thyme dumplings, baby onion, leeks	24	PAN-FRIED DUCK BREAST Duck ragu tart, confit duck egg, jus	28
ROAST HISPI CABBAGE Garlic purée, burnt onion, crisp onion, marmite dressing	16	SPICED CAULIFLOWER Cavolo nero, toasted sesame dressing, chilli chutney, minted yoghurt	16
BRAISED FEATHER BLADE OF BEEF Parsnip purée, charred tenderstem broccoli, jus	22	PAN-FRIED SEA BASS Spinach, mussel broth, pickled red onion	19
		CAFÉ DE PARIS CHICKEN KIEV House salad, chunky chips	18.5

SIDES

VICHY CARROTS 3.5 / BUTTERED NEW POTATOES 5 / FRIES 3.5 / CHUNKY CHIPS 4.5 / HOUSE SALAD 4

DESSERTS

STICKY TOFFEE PUDDING Rum butterscotch sauce, vanilla ice cream	6.5	CARPATHIA CHEESEBOARD Four specially selected cheeses, homemade crackers, chutney	12
BAILEY'S PROFITEROLES Salted chocolate crumb, dark chocolate sauce	7	VANILLA RICE PUDDING Mulled blackberry jam	6
MALT CRÈME BRÛLÉE Shortbread	6	BLUEBERRY FRAGIPANE TART Frozen goat's cheese	7.5
		MILK PANNA COTTA Coffee crumb, almond tuile	6