

STARTERS

Gin & citrus cured Loch Duart salmon clementine & smoked horseradish

Roasted celeriac soup winter truffle & green sauce [pb]

Heritage carrot tartare Stilton, winter spiced sesame & wild puffed rice [v]

Cotswold pheasant, ham hock and pistachio terrine spiced apple chutney & sourdough *

MAINS with chef's selection of sides

Char-grilled Castlemead chicken breast red wine braised butterbeans & king oyster mushroom

32 Day dry-aged rare breed rib-eye steak watercress, béarnaise & skin-on-fries

Ocean trout parsnip, wild mushrooms & sea vegetables

Spiced butternut squash & vegan feta tart curly endive, preserved lemon & toasted almond [pb]

PUDDINGS

Chocolate flourless cake clementine ice-cream [v]

Sticky toffee pudding spiced hazelnut brittle & clotted cream [v]

Braeburn apple & winter berry crumble vanilla bean ice-cream [pb]

Frozen creams [v] & sorbets [pb]