
FOR THE TABLE

HOUSE FOCACCIA, CARAMELISED ONION WITH BLACK TRUFFLE HUMMUS **V** | £6

SMALL PLATES

BURRATA, CHARRED FIGS, PROSCIUTTO CRUDO, SPICED HONEY WITH CANDIED WALNUTS ***V** | £13

CONFIT LEEKS, COMTÉ EMULSION WITH TOASTED HAZELNUTS **V, GF** | £9

HARISSA-GLAZED CARROTS, WHIPPED OAT CREAM WITH CRISPY CHICKPEAS **VE, GF** | £9

SEARED SCALLOPS, PARSNIP PURÉE WITH HOUSE X.O. SAUCE | £15

CURED SEA TROUT, PICKLED BLACKBERRIES, BUTTERMILK DRESSING WITH RYE CRISPS | £9

CRISPY PORK BELLY, CARAMELISED APPLE AND MISO PURÉE WITH PICKLED KOHLRABI **GF** | £11

VENISON TARTARE, CAPER AIOLI, WHIPPED EGG YOLK, HORSERADISH WITH BEETROOT SHARD **DF** | £12

MAINS

WILD MUSHROOM RISOTTO, CHARRED CORN PURÉE, TARRAGON WITH ARTICHOKE CRISPS **VE** | £22

PUMPKIN & RICOTTA RAVIOLI, CALABRIAN CHILLI SAUCE, CRISPY KALE WITH SAGE PANGRATTATO **V** | £22

PAN-SEARED HALIBUT, SALSIFY, KETA, DILL AND CAPER BEURRE BLANC WITH BRONZE FENNEL **GF** | £26

SLOW-COOKED SALMON, WHITE BEAN AND CHORIZO RAGOUT WITH CRISPY CAVALO NERO **GF** | £26

GLAZED CHICKEN, TRUFFLED POLENTA, PICKLED GIROLLES WITH TARRAGON SAUCE **GF** | £27

SEARED DUCK BREAST, PISTACHIO, PICKLED FENNEL, CHERRY GLAZE WITH CHARRED ORANGE **GF, DF** | £27

BRAISED OX CHEEK, CELERIAC PURÉE, CRISPY ONION WITH PORT JUS | £29

SIDES

SHAVED CABBAGE, APPLE AND
FENNEL SLAW **VE GF** | £6
with tahini and orange dressing

SEASONAL LEAVES **VE GF** | £6
with house dressing

CHARRED BROCCOLI **GF** | £7
ranch labneh with puffed wild rice

ROASTED BABY POTATOES ***GF** | £7
dill sour cream with Belper Knolle

SAUTÉED GREENS **GF** | £6
nutmeg cream with chopped chestnuts

FRENCH FRIES ***GF** | £7
plain | spiced | truffled

V vegetarian **VE** vegan **GF** gluten-free **DF** dairy-free ***GF** gluten-free on request ***V** vegetarian on request.

Prices include VAT. A discretionary 12.5% service charge will be applied to your bill, all of which goes to the team. If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you're invited to ask one of our team members for assistance with menu selection.