

Menu

Garlic & Chilli olives 3.5

The Real Bread and Food Co Sourdough with Ampersand cultured butter
3.50pp

Starters

Spiced butternut squash soup, local bitter Welsh rarebit 10 V GFO

Dill and gin cured Chalk stream trout "mi-cuit", whipped horseradish,
pickled cucumber, skin crackling, roe, radish, croutons GFO 15

Salt baked heritage beetroots, truffled goats cheese mousse, mulled
pear, hazelnut, pain d'epices V GFO 13

Duck liver and Cognac parfait, orange, pear and saffron chutney,
brioche, crispy chicken skins GFO 16

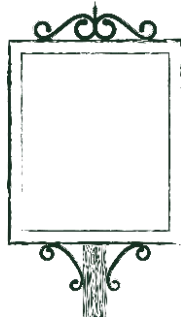
Served lunch only (12-3)

Pie of the day, served with mashed potato and seasonal veg GF 17

Beer battered fish & triple cooked chips served with crushed minted
peas and tartare sauce GF 17.5

V - VEGETARIAN. VE - VEGAN. GF - GLUTEN FREE. GFO - GLUTEN FREE OPTION

If you have any allergies or dietary requirements, please let one of our team know.
Tables of 6 or more will be subject to a discretionary 12.5% service charge.



A La Carte

Pan roasted pheasant, hasselback potato, sprouts & bacon, celeriac puree, confit leg, cranberry and port gel, festive jus 24

Port braised ox cheek, bourguignon garnish, truffled mash 22

Wild mushroom risotto, creme fraiche, old Winchester, truffle, tarragon V 18

Whole lemon sole "grenobloise", fries and salad GFO 26

Aged Rib-cap burger, brioche bun, Monterey Jack cheese, lettuce, gherkin, skin on fries GFO 16

(add bacon 2) (swap beef for vegan patty - VE)

35 Day dry aged Sirloin steak served with watercress, skin on fries & a choice of Peppercorn sauce or Chimichurri GF 38

Sides

Skin on fries 4.5

Triple cooked chips 4.5

Truffle & Parmesan fries 7

Rocket, white cabbage and Parmesan salad 5

Seasonal greens 7

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