

SNACKS

Rosemary Focaccia & Cultured Butter | £5.50 Perello Manzanilla Olives | £4.00 Cobble Lane Charcuterie | £15.00

STARTERS

Juniper Smoked Chalk Stream Trout, Radish, Green Strawberry & Nasturtium | £16.00 Estate Beetroots, Smoked Ricotta, Caper & Sultana Dressing (v) | £15.00 Chicken Liver Parfait, Estate Quince, Toasted Brioche | £14.00 Gorgonzola Arancini, Mushroom Velouté | £15.00

MAIN COURSES

Cornish Halibut, Tokyo Turnips, Sea Vegetables & Smoked Butter Sauce | £32.00 Wood Fired Pork Loin, Purple Sprouting Broccoli, Beetroot & Damson | £30.00 Corn Fed Poussin, Parsley Root, Jerusalem Artichoke & Radicchio | £30.00 Crown Prince Pumpkin Pasta, Pecorino & Sage (v) | £23.00

Roast Pink Fur Potatoes | £6.00 Rocket, Bagna Cauda, Croutons | £6.00

DESSERTS

40% Jivara Chocolate Bar, New Guinea Vanilla Ice Cream, Olive Oil | £13.00 Williams Pear Frangipane Tart, Estate Lemon Verbena Ice Cream | £13.00 British Cheeses, Red Onion Chutney, Quince & Crackers | £15.00

Please speak to one of the team if you have any queries about allergens or dietary requirements. Please note that due to the size of our kitchen we are unable to guarantee no cross-contamination of allergens.

A discretionary service charge of 12.5% will be added to the bill.