



Garlic & herb focaccia, balsamic vinegar & olive oil £4  
Nocellara Olives VG £4.5

### STARTERS

**Roast Parsnip Soup**, apple caramel and sage VG £8  
**Parmesan & Mustard Fish Cakes**, chunky tartar sauce £9.5  
**Slow Cooked Beetroot**, candied walnuts, endive, binham blue GF £9/£15  
**Duck Leg Rillettes**, celeriac & mustard remoulade, and toast £9  
**Gin Cured Chalk Stream Trout**, grapefruit & fennel salad, creme fraiche GF £10

### MAINS

**Slow Roasted Pork Belly**, poached apricots, slow roast carrots, mustard croquette £20  
**Baked cod**, white beans, brown shrimp, roast jerusalem artichoke cream GF £23  
**Poached Plaice**, Hispi cabbage, confit potatoes, grey oyster mushrooms, lemon & caper butter sauce GF £21  
**Braised Venison Pappardelle**, roast shallot, cavolo nero, parmesan £22  
**8oz Ribeye Steak**, runner beans, shallot, roast garlic hollandaise, French fries £28  
**Chicken Schnitzel**, celeriac & mustard remoulade, French fries £19  
**Potato gnocchi**, grey oyster mushroom, confit shallot VG £17.5

### SIDES

Hispi cabbage & pickled shallots V GF £4.5 / French Fries £4  
Honey roasted parsnips V GF £4 / Roasted heritage carrots GF £4

### DESSERTS

**Bramley Apple Crumble**, vanilla ice cream GF £8.5  
**Dark chocolate mousse**, orange, cocoa wafer, caramel ice cream GF £8.5  
**Oat Milk Panna Cotta**, poached pear, iced cider jelly, gingernut biscuit, pear sorbet VG GF £8  
**Sticky Toffee Pudding**, butterscotch sauce and rum & raisin ice cream V £8.5  
**Chef's selection of cheese, chutney, biscuits** £11

Please let a team member know of any allergies or dietary requests  
A discretionary service charge of 10% will be added to your bill