

A LA CARTE

COCKTAILS

Love Potion 10.5
Earl Grey infused gin, honey,
blackberry, Prosecco

Red Moon 12.5
Grey Goose vodka, Patron Silver
tequila, St Germain elderflower
liqueur, lemon, grenadine,
Double Dutch spiced tonic

Rum and Quince Old Fashioned 13.5
FAIR. Belize rum, Tiptree quince liqueur,
Angostura bitters, orange bitters,
brown sugar

Espresso Martini 11.5
Finlandia vodka, FAIR. cafe liqueur,
Rocket coffee

BRITISH GIN AND TONICS

Hendricks Cucumber and Rose 11.5
Double Dutch cucumber and rose tonic,
cucumber, dried rose hips

Tiptree English Rhubarb Gin 11.5
Fever-Tree Indian tonic, mint,
rhubarb bitters, strawberry

Littlebird Gin 11.5
1724 tonic, dried grapefruit, fresh
grapefruit ginger dust

MOCKTAILS

Virgin Mojito 7.5
Apple juice, mint, lime Fever-Tree
soda

Seedlip Bramble 9.5
Seedlip Spice 94, blackberry,
grenadine, lemon

Sourdough, seeded crisp bread, butter and tapenade

STARTERS

Red garden beetroot tartar,
fresh horseradish cream (v)

Roast ironbark squash soup,
chestnut mushrooms duxelles, parsley puree (gf, ve)

Torched pickled mackerel,
Williams pear, pea shoots and watercress (gf)

9.5 **Potted chicken liver pate** 10.5
red onion marmalade, sourdough toast

9 **Seared Scottish scallop,** 14
black pudding, green apple, chicory salad (gf)

10.5 **Seared venison carpaccio,** 11.5
rocket, parmesan and pickled onions (gf)

MAIN COURSES

Pan-fried cauliflower steak, 17.5
golden beetroot fritters,
bean salsa (gf, ve)

Roast Cornish cod, 23.5
parsley crust, roast cauliflower (gf)

**Cornish pollock, prawn and
shellfish stew, saffron potatoes,** 25
aioli (gf)

Slow braised pork cheeks in cider, 24.5
honey glazed parsnips (gf)

Roast corn fed chicken supreme 24
and leg, wild mushrooms, mashed
potatoes (gf)

Char-grilled 45 day aged 32.5
Scottish ribeye steak, bearnaise
sauce and chips (gf)

FOR TWO, TO SHARE

Saddle of Welsh lamb,
herb crust, new potatoes
and green beans
57

SIDE DISHES

Buttered green beans (gf, v) 4.5 **Mixed leaf salad (gf, ve)** 4.5

Buttered new potatoes (gf, v) 4.5 **Steamed tenderstem broccoli (gf, ve)** 4.5

Chips (gf, ve) 4.5
add Parmesan and truffle oil (gf) +1.5

DESSERTS

Tart of the day 8 **Chocolate and orange jaffa mousse,** 8
caramelised almonds (v)

Plum jelly trifle, spiced coconut cream (gf, ve) 8
Sticky toffee pudding, butterscotch sauce 8
vanilla ice cream (v) 14.5
Neal's Yard farmhouse cheeseboard, with crackers (v)
Turnworth, Montgomery cheddar, Stilton