



Dinner Menu

October 16th and 17th

Starters

Sourdough Bread with Smoked Butter £2.50

Carlingford Rock Oysters with Green Apple & Rice Vinegar Mignonette 6/£12.50

Ham Hock Salad with Truffle Vinaigrette £6.50

Venison Tartare, Quails Egg & Toasted Baguette £10

Jerusalem Artichoke Veloute £6.50

Raw Hand Dived Scallop, Dashi Gelée, Avocado Mousse, Shiso, Apple & Pickled Cucumber £9

Heritage Carrot Salad, Clementines, Fennel & Coriander £7.50

Mains

Pan Fried Cornish Pollock "Meuniere" Capers, Brown Shrimps & Pommes Mousseline £12

Heirloom Pumpkin Risotto, Smoked Chestnuts, Braised Ceps, Sage Brown Butter £12

Oxtail & Smoked Bacon Cottage Pie £15

Sides

Honey Glazed Heritage Carrots & Tenderstem Broccoli £4

Desserts

Apple & Blackberry Crumble, Tahitian Vanilla Ice Cream £6.50

Cheese

British Cheese and Biscuits £10

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illnesses.
For further information regarding allergens in our dishes please ask a member of our staff.*