

A LA CARTE

SMALL PLATES

FRIED ONION FOCACCIA, HERB BUTTER, SMOKED MUSHROOM PARFAIT (V)	7.5
HERITAGE NEW POTATOES, CRISPY SPRING ONION, CHICKEN BUTTER SAUCE, PARMESAN CRACKLING	11
CORONATION STUFFED BONELESS CHICKEN WINGS, GOOSEBERRY HOT SAUCE	10
BBQ HEN OF THE WOODS MUSHROOM, RANCH DRESSING, PUFFED BARLEY (VE)	11
SHORT HORN BEEF TARTARE, BURGER SAUCE, SMOKED CONFIT YOLK, BEEF FAT PRINGLES	17
WOOD FIRED MACKEREL, BARBECUED POTATO SALAD, GOOSEBERRY SAUCE VIERGE, SUMMER HERBS	9
BEETROOT "PAPPARDELLE", VEGAN FETA, BLACK OLIVE & PINE NUT GRANOLA (VE)	12
ISLE OF WIGHT TOMATOES, FERMENTED CHILLI GLAZED STRACCIATELLA, CRISPY ONION DRESSING (V)	14
CREAMED SWEETCORN, SLOW COOKED EGG, POTATO & ROSEMARY CRUMB, PICKLED PEAR (V)	8
ROASTED PUMPKIN, POTATO BEIGNET, CORDY CEP MUSHROOMS, PUMPKIN & PINE PUREE, SAGE BEURRE NOISETTE (VE)	15

LARGER PLATES

PORK FILLET, PORK BELLY, BLACK PUDDING, CINNAMON POACHED APPLE, TURNIP PUREE, PX SHERRY SAUCE	22
BUTTER ROASTED COD, PROSECCO SCRAPS, BBQ PEAS, CAPER & ROASTED BONE SAUCE	19
BRAISED FEATHER BLADE OF BEEF, CHAMP MASH, JERUSALEM ARTICHOKE, HENDERSONS RELISH	23
CELERIAC SCHNITZEL, KALE & APPLE SALAD, ROMESCO SAUCE (VE) (N)	18
CONFIT SALMON, PICKLED MUSSELS, SAFFRON CARROTS, PARSLEY ROOT, SMOKED LANGOSTINE SAUCE	22
GRILLED DUCK BREAST, HOISIN GLAZED LEG, SEARED WATERMELON, SPRING ONION EMULSION	22
DRY AGED SMASHED PATTY BURGER, LIQUID CHEESE, HOUSE PICKLES, BEEF FAT BRIOCHE BUN, ROSTI CHIPS	22

THE GRILL

8OZ 38 DAY AGED RIBEYE STEAK, GREEN PEPPERCORN SAUCE	43
8OZ BARNESLEY CHOP, CHIMICHURRI	19
GRILLED HALF CHICKEN, SMOKED ALEPPO PEPPER BUTTER	19

OYSTERS

MIGONETTE, LEMON, HOT SAUCE	4
GOOSEBERRY SAUCE VIERGE	4
VERDITA GRANITA, SMOKED PINEAPPLE	4
(FOR 6 OYSTERS 20)	

SIDES

BOULANGERE POTATOES, CARAMELISED ONIONS (V)	5
GRILLED BABY GEM, HONEY & MUSTARD GLAZE (V)	5
SMOKED CAESAR SALAD (V)	5
GRILLED HISPI CABBAGE, ROASTED GARLIC & CAPER DRESSING (VE)	6
HOUSE FRIES (V)	5

We cater for all allergens please speak to the team before ordering.