

## Dinner menu

Breadboard.. selection of homemade breads, olives & oil..6.00

Soup of the day, homemade bread..6.00

Smoked halibut & crayfish thermidor, dill pickles, onion rye loaf..8.50

Wild mushroom & roast nut roulade, beetroot, honeycomb, apple  
vinaigrette..7.50

Wood pigeon breast, beetroot, black pudding, bay leaf crumble..8.00

Cured & dry hung pork belly, crispy squid, pickled apples, squid ink  
mayo..8.50

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Venison haunch, wild mushrooms, blackberries, onion tart, game jus..18.50

Local arctic char, confit leeks, chicory, lovage vinaigrette..16.00

Lamb saddle & breast, sweet bread croquettes, beetroot, celeriac..19.00

Roast squash & wild mushroom Black badger bean cassoulet, onions, leek  
dressing..13.50

Fossil Farm choice cut of the day, triple cooked chips, oyster mushroom,  
Roscoff onion, cherry tomatoes.. market price

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Creamed potatoes, dauphinoise, new potatoes, seasonal greens, mixed salad,  
triple cooked chips, fries

3 each