

Two Course £43.50 Three Course £49.50

The Beginning

Gordal olives (gf) £5.50

House baked focaccia, selection of oils and vinegar £6.50

Starters

Pork & chestnut sausage roll, roasted parship, carrot slaw with pickled port gel

Braised ox cheek, whipped celeriac, soused onions, crispy shallots (gfa)

Curried chicken & potato terrine, plantain choka, yoghurt chutney (gf)

Tempura pumpkin, whipped cashew butter, chipotle ketchup

Mains

12 hour pork belly, baked squash, crushed sweet potato, spiced pumpkin jus

[Montepulciano d'Abruzzo Parini, Italy](#)

Guinea fowl ballotine, braised duck leg, haggis farce, cauliflower textures

[Rare Vineyards Marsanne – Viognier, France](#)

Roasted beef rump, mushroom arancino. Tomato jam with red wine jus

[Oscuro malbec, Mendoza Argentina](#)

Lamb mince madras lasgane, carrot puree, pickled peppers

[Grand Tokaj Terroir Selection Tokaji Furmint, Hungry](#)

Sides

Chips (gf) £5.00

Parmaniter potatoes, scallions £5.50

Buttered savoy cabbage £5.00

Desserts

Layered chocolate mousse cake, blackberry gel

Cranberry & white chocolate delice, port poached pear

Banana bread & butter pudding, toffee sauce & vanilla ice cream

Please notify staff of any allergies. A minimum of 2 courses must be taken by each diner.

A discretionary 10% service charge will be added to the final bill.