



A la Carte Menu

Starters

Lovage Broth- <i>smoked eel, apple dumpling</i>	£ 7 v poss gf
Duck Liver- <i>confit rhubarb, celeriac purée</i>	£ 12 gf
White Asparagus – <i>razor clams, gooseberries</i>	£ 8
Pea Royale – <i>mint, goats' curd</i>	£ 8 poss gf

Main Courses

Breast of Guinea Fowl – <i>smoked potato, pomegranate</i>	£ 17.5 poss gf
Lamb Rump- <i>sweetbread, Jersey royals, broad bean fricassee</i>	£ 21 poss gf
Sea Trout – <i>barbequed beetroot, prunes, pecans</i>	£ 15 poss gf
Spelt Fricassee – <i>charred spring vegetables</i>	£ 14 v
Ribeye – <i>braised potato, clams</i>	£ 22 poss gf

Marinated olives	£3	Seasonal vegetables	£3	Buttered new potatoes	£3.5
Purple Sprouting Broccoli	£4.5	Rocket, Parmesan salad	£3.5	Hand-cut chips/ Cheesy Chips	£3/£4.5

Service is discretionary, although a suggested 10% will be added for parties of 8 or more

We cook fresh to order, so if you have particular preferences, please ask (eg dietary or other requirements or small portions) If there any aspects of your experience that you are not happy with, please speak to the manager so that we can put it right.

Complaints cannot always be retrospectively dealt with.

*v vegetarian dishes gf dishes that **can** be gluten free*

NB: while we follow best practice, we cannot guarantee no cross-contamination (eg nuts, gluten etc)