

chef's table

T W O C O U R S E S £ 3 5

T H R E E C O U R S E S £ 4 0

f o r t h e t a b l e

HOUSE MARINATED GORDAL OLIVES (V) / 5

GARLIC & ROSEMARY FOCACCIA / aged balsamic / cold pressed rapeseed oil (V) / 6

CAMEMBERT & CRANBERRY ARANCINI • sriracha & lime mayo (V) / 6.50

CONFIT DUCK RILETTES • pickled walnut / crisp bread / (N) / 6.50

HAGGIS FRITTERS • katsu ketchup / 6

SALT + PEPPER NORASHI PANKO PRAWNS / crispy chilli / 6.50

S T A R T E R S

WHITE ONION, LEEK & CIDER SOUP (V)

mulled wine apple salsa / crème fraiche / garlic & rosemary foccacia

SAKU TUNA TARTARE

sesame / tomato essence / crispy potato / compressed olive

RARE ROOTS & TUBERS (V)

salt & pepper tofu / kombu noodles / oca de peru / nasturtium root / parsley root / salsify / daikon / watermelon radish / crosnes

ROAST VENISON HAUNCH

pearl barley risotto / game broth / chestnut veloute / pickled wild chanterelles

M A I N S

ROAST FILLET OF COLEY (N)

pesto herb crust / seared scallop / parsley root / buerre noisette / caramelised onion mash

ROAST BELLY PORK

Bury black pudding fritter / roast tardivo / red wine & apple jus / pickled red cabbage

ROAST JERUSALEM ARTICHOKE (V/N)

black garlic risotto / golden enoki / celeriac / hen of the woods

SMOKED GAMMON, BACON & ONION PIE

diane sauce / caramelised onion mash / roast sand carrot

s i d e s

TRIPLE COOKED CHIPS / 6 + katsu sauce / 1

ROAST JERUSALEM ARTICHOKE / blue cheese / pecans / 7

PARMESAN MASH / 7

WINTER VEGETABLES / 7

ROAST SAND CARROT / ricotta / smoked almonds (N) / 7

D E S S E R T S

CHOCOLATE FONDANT / salted caramel ice cream / caramel tuile

BASQUE CHEESECAKE / blood orange sorbet / poached rhubarb (GF)

HOISIN STICKY TOFFEE PUDDING / toffee sauce / key lime cheesecake ice cream

PETIT CHEESE / traditional garnish

ETON NEST / meringue / coconut cream / poached rhubarb / passionfruit sorbet (VE)

PUMPKIN/ pumpkin & pecan mousse / dark chocolate / pecan praline / cranberry sorbet (GF / N)

chef's table

DAIRY FREE

TWO COURSES £35

THREE COURSES £40

for the table

HOUSE MARINATED GORDAL OLIVES (V) / 5

GARLIC & ROSEMARY FOCACCIA / aged balsamic / cold pressed rapeseed oil (V) / 6

CRANBERRY ARANCINI • sriracha & lime mayo (V) / 6.50

CONFIT DUCK RILETTES • pickled walnut / crisp bread / (N) / 6.50

HAGGIS FRITTERS • katsu ketchup / 6

STARTERS

WHITE ONION, LEEK & CIDER SOUP (V)

mulled wine apple salsa / garlic & rosemary foccacia

SAKU TUNA TARTARE

sesame / tomato essence / crispy potato / compressed olive

RARE ROOTS & TUBERS (V)

salt & pepper tofu / kombu noodles / oca de peru / nasturtium root / salsify / daikon / watermelon radish / crosnes

M A I N S

ROAST FILLET OF COLEY (N)

pesto herb crust / seared scallop / parsley root / buerre noisette / caramelised onion mash

ROAST BELLY PORK

black pudding fritter / dauphinoise potatoes / red wine & apple jus / pickled red cabbage

ROAST JERUSALEM ARTICHOKE (V/N)

black garlic risotto / golden enoki / celeriac / hen of the woods

s i d e s

TRIPLE COOKED CHIPS / 6 + katsu sauce sauce / 1

ROAST JERUSALEM ARTICHOKE / pecans (N) / 7

CHEFS TABLE MASH / 7

WINTER VEGETABLES / 7

ROAST SAND CARROT / smoked almonds (N) / 7

D E S S E R T S

ETON NEST / meringue / coconut cream / poached rhubarb / passionfruit sorbet (VE)

chef's table

GLUTEN FREE

TWO COURSES £ 3 5

THREE COURSES £ 4 0

for the table

HOUSE MARINATED GORDAL OLIVES (V) / 5

CAMEMBERT & CRANBERRY ARANCINI • sriracha & lime mayo (V) / 6.50

STARTERS

WHITE ONION, LEEK & CIDER SOUP (V)

mulled wine apple salsa / crème fraiche

SAKU TUNA TARTARE

sesame / tomato essence / potato / compressed olive

RARE ROOTS & TUBERS (V)

salt & pepper tofu / kombu noodles / oca de peru / nasturtium root / parsley root / salsify / daikon / watermelon radish / crosnes

ROAST VENISON HAUNCH (N)

game broth / chestnut veloute / pickled wild chanterelles

M A I N S

ROAST FILLET OF COLEY (N)

pesto herb crust / seared scallop / parsley root / buerre noisette / caramelised onion mash

ROAST BELLY PORK

black pudding faggot / dauphinoise potatoes / red wine & apple jus / pickled red cabbage

ROAST JERUSALEM ARTICHOKE (V/N)

black garlic risotto / golden enoki / celeriac / hen of the woods

s i d e s

TRIPLE COOKED CHIPS / 6 + katsu sauce / 1

ROAST JERUSALEM ARTICHOKE / blue cheese / pecans (N) / 7

PARMESAN MASH / 7

WINTER VEGETABLES / 7

ROAST SAND CARROT / ricotta / smoked almonds (N) / 7

D E S S E R T S

BASQUE CHEESECAKE / blood orange sorbet / poached rhubarb

ETON NEST / meringue / coconut cream / poached rhubarb / passionfruit sorbet (VE)

PUMPKIN/ pumpkin & pecan mousse / dark chocolate / pecan praline / cranberry sorbet (N)

chef's table

VEGAN

TWO COURSES £ 3 5

THREE COURSES £ 4 0

for the table

HOUSE MARINATED GORDAL OLIVES (V) / 5

CRANBERRY ARANCINI • sricacha & lime mayo (V) / 6.50

GARLIC & ROSEMARY FOCACCIA / aged balsamic / cold pressed rapeseed oil (V) / 6

S T A R T E R S

WHITE ONION, LEEK & CIDER SOUP (V)

mulled wine apple salsa / garlic & rosemary foccacia

RARE ROOTS & TUBERS (V)

salt & pepper tofu / kombu noodles / oca de peru / nasturtium root / salsify / daikon / watermelon radish / crosnes

M A I N S

ROAST JERUSALEM ARTICHOKE (V/N)

black garlic risotto / golden enoki / celeriac / hen of the woods

s i d e s

TRIPLE COOKED CHIPS / 6 + katsu sauce sauce / 1

ROAST JERUSALEM ARTICHOKE / pecans (N) / 7

CHEFS TABLE MASH / 7

WINTER VEGETABLES / 7

ROAST SAND CARROT / smoked almonds (N) / 7

D E S S E R T S

PUMPKIN/ pumpkin & pecan mousse / dark chocolate / pecan praline / cranberry sorbet (N)

ETON NEST / meringue / coconut cream / poached rhubarb / passionfruit sorbet (VE)

(N) = contains nuts / not all allergens are listed -
please speak to your server if you have dietary requirements