

# Cocktail

She & T £ 7.5

Manzanilla sherry, tonic, elderflower, lemon

### Bread and snacks

Rosemary and thyme focaccia £ 3.5

Gordal olives £4.5 (n)

## **Starters**

Chicken liver pate, milk loaf, fruit chutney £7.5 White onion and madeira soup, rarebit on toast £6 Crispy pigs head croquette, miso glazed chicory £6 Burrata, salt baked swede, smoked garlic and maple £7 Confit chicken and ham terrine, barbecue sauce, pickled shallots £5.5 French bean, hazelnut and blushed tomato salad, soft boiled egg £6.5 (n)

Charred mackerel, Yukon Gold potatoes, bacon and horseradish broth £7.5

Whole baked Camembert, spiced cranberry jam, cider pickled onions, croutons £ 13 (Designed for 2 to share, please allow 15 minutes)

## Main courses

Butternut squash risotto, house ricotta, pumpkin, sunflower and sesame seed crisps £ 14 Sticky braised beef, truffle and parmesan chips £ 21

Pan roasted chicken breast, crispy potato, shallot, chicken butter sauce £ 18

Baked cod loin, puy lentil, shallot and chestnut mushroom stew, lemon and chive £20

Whole roasted carrot, butterbean hummus, garlic and thyme crumb £12

Pan fried sea bream, roast cauliflower, white cabbage and apple £16

Whole roast duck, buttered baby potatoes, honey roasted carrots, salsa verde £45 (Designed for 2 to share, please allow 35 minutes)

## Sides

Truffle and parmesan chips £ 3.5 Honey and butter roasted carrots £ 3.5 Braised red cabbage £ 3.5

#### Desserts

Ring donut, salted dark chocolate sauce, honeycomb ice cream £6 Crème brûlée, cinnamon shortbread £6 Fresh cream profiteroles, salted caramel sauce £6.5 Spiced plum sorbet, vodka £7.5 Warm carrot cake, cream cheese frosting £6 (n) Poached comice pear, sticky walnuts, Armagnac prune semifreddo £6 (n)

# **Cheese**

Brie de Meaux, pear and shallot chutney, Neal's Yard crackers £7

### Sweets

Dark chocolate and sea salt fudge £3

Please inform us of any allergies or intolerances, a full list of ingredients is available upon request (n) = contains nuts.