



## SNACKS

Focaccia & burnt shallot butter (v)	6
Fried goat's cheese, hot honey, crispy sage (v)	7
Tempura king prawns, chilli jam	10
Koffman's truffle & parmesan fries (v)	7
Ham hock & manchego croquettes, pea & mint	7

## PLATES

10oz Ribeye, peppercorn sauce (gf)	36
Chicken schnitzel, mushroom, parsley & caper	13
Porchetta, fennel, thyme, apple, cider (gf)	14
Miso glazed coley, yuzu ponzu, pickled cucumber, chilli oil (gf)	13
Smoked mackerel paté, pickles, crackers	11
Potato dauphinoise (v)	9
Hispi cabbage, green romesco, garlic crumb (ve, gf)	9
Purple sprouting, stilton mousse, pickles, almonds (v)	11
Black bean chilli, roasted carrot hummus, pickled red onion, dill (ve, gf)	10
- add focaccia - 4	
Wild mushroom risotto, sage, parsnip, parmesan (v)	10
Celeriac, chilli crisp, caramelised onion, pickled apple (ve, gf)	10

Please inform the team of any allergies before ordering

## **PUDDINGS** - suggested accompaniment

Vanilla panna cotta, rhubarb, hibiscus	9
- Pineau des charentes, fanny fougerat - 11	
Sticky toffee pudding, butterscotch, vanilla ice cream (v)	9
- Pedro Ximenez, miguel galadi - 6	
Affogato (v, gf)	5
- Amaretto, lazzaroni - 8	
Chocolate ganache, amarena cherry (ve, gf)	8
- Espresso martini - 12	

## **DIGESTIF**

Kopke 10 yr old tawny port (75ml)	13
Amaro del capo   Averna (50ml)	8
Meletti limoncello (50ml)	8
Louis Roque la vielle prune (25ml)	7
Fanny fougerat, petit cigue cognac (25ml)	7
Delord 25 yr old bas-armagnac (25ml)	9
Monbazillac, Domaine de l'ancienne cure (100ml)	11

## **HOT DRINKS**

Espresso   Macchiato	2.8   3.2
Americano	3
Latte   Cappucino	3.7
Breakfast tea   Herbal teas	2.5   3

