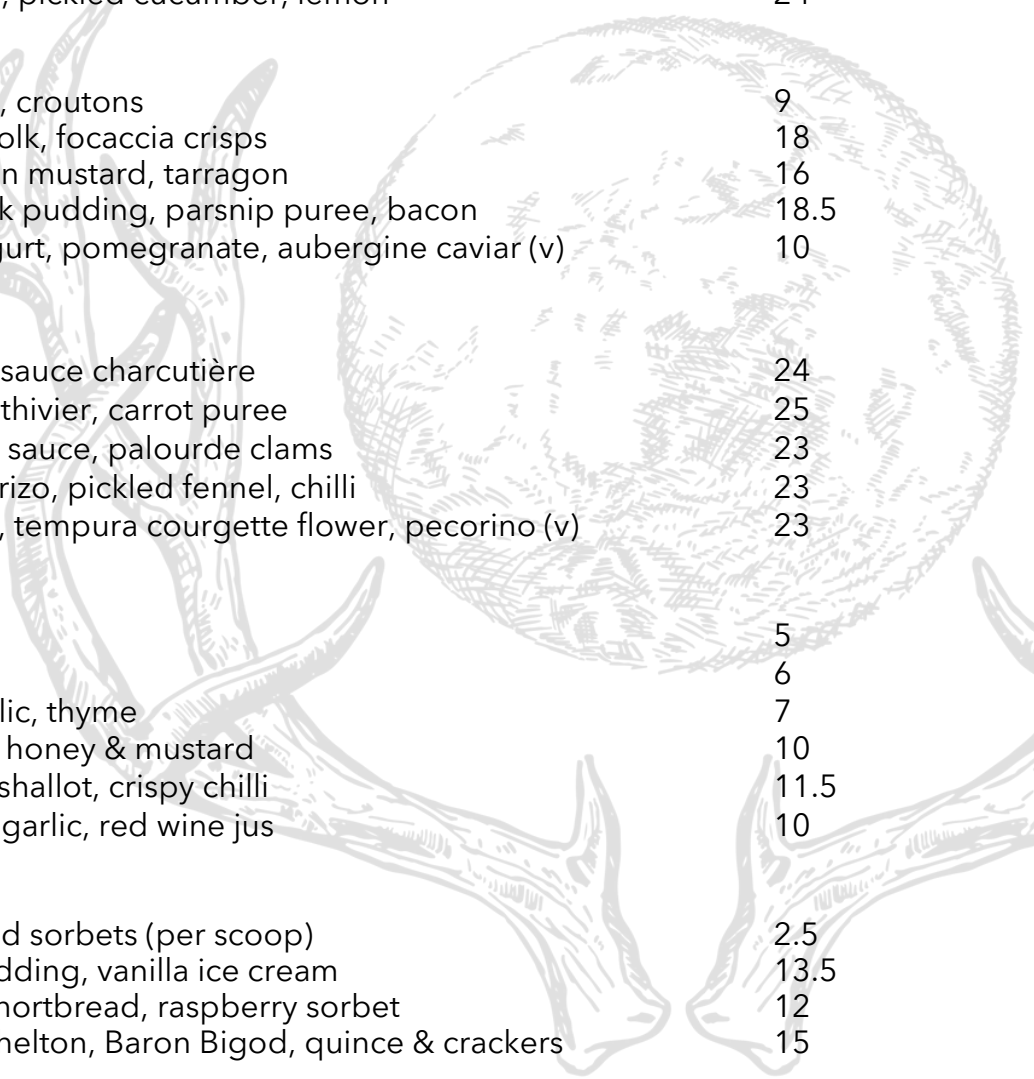


THE HUNTER'S MOON

A La Carte Sample Menu

Dish of the day: Cod & trout fish pie, cheddar creamed potatoes, hispi cabbage 17

Today's Aperitifs



Hunters 75	13.5
Idle leaves	14
Aged barrel Negroni	13
Gordal olives (v)	4
House baked focaccia, Capezzana (v)	4
Boquerones, chilli, garlic oil, olives	7
Half a dozen Jersey oyster, pickled cucumber, lemon	24
White garlic & onion soup, croutons	9
Fillet steak tartare, hens' yolk, focaccia crisps	18
Pork short rib raviolo, Dijon mustard, tarragon	16
Pan roasted scallops, black pudding, parsnip puree, bacon	18.5
Roast aubergine, mint yogurt, pomegranate, aubergine caviar (v)	10
300g old spot pork chop, sauce charcutière	24
Partridge, bacon & leek pithivier, carrot puree	25
Cornish cod, warm tartare sauce, palourde clams	23
Butterflied seabream, chorizo, pickled fennel, chilli	23
Black garlic risotto, ricotta, tempura courgette flower, pecorino (v)	23
Fries	5
Buttered hispi cabbage	6
Chestnut mushrooms, garlic, thyme	7
Bitter leaf salad, beetroot, honey & mustard	10
Roasted courgette, confit shallot, crispy chilli	11.5
Creamed potatoes, confit garlic, red wine jus	10
Homemade ice creams and sorbets (per scoop)	2.5
Sticky toffee & banana pudding, vanilla ice cream	13.5
Dark chocolate mousse, shortbread, raspberry sorbet	12
Kirkham's Lancashire, Stichelton, Baron Bigod, quince & crackers	15

An optional 12.5% service charge will be added to your bill.

Please inform us of any allergies and intolerances, a full list of ingredients is available on request. (n) = contains nuts (v) = vegetarian.