

SNACKS

- Focaccia - *sunflower seed romesco, chive oil (vg)* | **5**
Padron Peppers - *slow roasted aioli (v)* | **6.5**
Smoked Cod's Roe on Toast - *pickled kohlrabi & cured egg yolk* | **6**

STARTERS

- Crown Prince Squash Soup - *coconut, chilli & ginger, soughdough baguette (vg)* | **8**
Wild Mushrooms on Toast - *chilli & garlic wild mushrooms, jerusalem artichoke cream, artichoke crisp (v)* | **9.5**
Dry Aged Rainbow Trout - *Isle of Wight tomato, sorrel & watercress* | **13**
Rope-Grown Cornish Mussels - *sun blushed tomatoes, fennel capers, Nduja* | **12**
Buratta - *Isle of Wight tomato, camomile, sorrel, chilli flakes (v)* | **8.5**
Confit Corn-Fed Chicken Terrine - *apricot, black garlic, red onion marmalade* | **9**
Aged Beef Tartare - *'regenerative farmed' beef sirloin, shallot, capers, cornichons, Cacklebean egg yolk, crispy potato* | **12.5**

MAINS

- Line Caught Cornish Cod - *harissa, barley, piquillo peppers, rope-grown mussels* | **22**
Roasted Spatchcock Partridge - *savoy cabbage, bacon, mushroom* | **21**
Pappardelle Pasta - *olives, capers, tomato, chilli, spenwood cheese (v)* | **16**
Grilled Miso Hipsi Cabbage - *seasonal greens, sunflower seed romesco sauce & salsa verde (vg)* | **15**
Wild, Estate-Reared Venison Loin - *beetroot, potato fondont, cavolo nero, blackberry* | **26**

28-Day Dry Aged Bavette | **20**
28-Day Dry Aged Rib-Eye | **33.5**
Swaledale 'regenerative farmed' beef, served with autumn greens, salsa verde, Koffman fries & your choice of sauce

SIDES

- Mac & Cheese | **6** Skin on Rosemary Fries | **4** Thick Cut Skin on Chips | **5**
Crispy Baby Potatoes | **5** Rainbow Slaw | **4** Truffle Butter Seasonal Greens | **4**
Purple Sprouting Broccoli & Toasted Almonds | **6** Bitter Leaf Salad & Orange Vinaigrette | **7**

WINE DEAL

get £10 off one of our
bottle only wines when you dine
Tuesday to Thursday

STEAK SAUCES

peppercorn, chimichurri,
garlic & parsley butter

An optional 12.5% service charge will be added to your bill.
Please let us know if you have any dietary requirements or allergies. Some dishes may contain nuts, dairy or wheat products. A number of our dishes are
gluten free or can be made gluten free. Ask your server for details.
(v) = vegetarian (vg) = vegan (gf) - gluten free