

STARTERS

- SUTTON FARM ROASTED BUTTERNUT SQUASH SOUP, Granola, pumpkin oil (Vg)
BAKED BURFORD BROWN EGGS, bacon jam, Marmite toast
SMOKED SALMON TARTAR, pickled shallots, crème fraiche, dill, homemade soda bread
SMOKED CHELTENHAM BEETROOT & HAZELNUTS, hung yogurt, bittercress (V)

MAINS

- GLAZED OLD SPOT PORK CHEEKS, grain mustard mash, crispy kale
ROASTED HAKE, chili & coconut sauce, fried mustard curry leaves
TRUFFLE & MUSHROOM KEDGEREE, roscoff onions, wild mushrooms, spelt, red lentils (Vg)
BUTCHERS STEAK, triple cooked chips, Béarnaise sauce

ADD SIDES £4

SPINACH
Creamed or sautéed
ROASTED FIELD
MUSHROOMS
Garlic butter

HERITAGE TOMATO
SALAD
Red onions
TRIPLE COOKED CHIPS
Maldon sea salt

DESSERTS

- STICKY TOFFEE PUDDING, clotted cream
GLAZED CHOCOLATE TART, lime crème fraiche
ALMOND RICE PUDDING, poached Quince (Vg)
CAMBRIDGE BURNT CREAM, thyme madeleines

2 COURSES: £20.00

3 COURSES: £25.00

Includes 125ml glass of white or red wine

We are happy to provide information pertaining to allergies & intolerances upon request
Prices include VAT at 20%. A discretionary 12.5% service charge will be added to your total bill