

# DINNER

## SNACKS

	£	£
Olives    Almonds		4.00
Crumbled rye sourdough, raw butter		2.00
Breaded brawn, burnt apple		4.00
Crozier Blue custard, beetroot, walnut		5.00
Smoked cod roe, pickled onion, citrus		5.00
Coppa, Speck, Salsiccia del Vastese		12.00
Exmoor caviar, confit potato		16.00

## STARTERS

Buffalo mozzarella, celery, rhubarb	8.00
Cod chitterlings, smoked fish stock, wild leek & pistachio gremolata	8.00
Yorkshire rabbit, tagliatelle, carrot, buckwheat	12.00
Langoustine tartare, watermelon radish, meyer lemon, trout roe	14.00

## MAIN COURSES

Swede, cow's curd, chicory, honey, seeds, truffle, pickled walnut	18.00
Blackface lamb, alexander, anchovy, kale, raw potato	22.00
Cotswold Gold chicken, celeriac, broccoli, scallop, apple brown butter	24.00
Brixham turbot, leeks, gribiche, monk's beard	28.00

## SIDES

Confit potatoes	5.50
Bitter leaf salad	4.50
Beef fat hispi cabbage	5.00

## SAUCES

Mushroom ketchup	3.00
Wild leek & pistachio gremolata	3.00

## CHOPS

Swaledale Barnsley 350g	30.00
Gloucester Old Spot 350g	28.00

## STEAKS

Galloway sirloin 350g	36.00
Blue Grey bone-in rib eye 800g	80.00

If you have any allergies or require information on any allergens relating to dishes on our menu please ask a member of the team for more information

2 COURSES £19.50 || 3 COURSES £25

## LUNCH

Olives    Almonds	4.00
Crumbled rye sourdough, raw butter	2.00
Truffled potato croquette	4.00
Crozier Blue custard, beetroot, walnut	5.00
Smoked cod roe, pickled onion, citrus	5.00
Coppa, Speck, Salsiccia del Vastese	12.00
Turbot head & collar, preserved lemon	12.00

## STARTERS

Buffalo mozzarella, celery, rhubarb
River Axe mussels, sofrito, sourdough
Swalddale lamb, anchovy, purple sprouting broccoli, alexanders

## MAIN COURSES

Swede, goat's curd, chicory, honey, seeds, pickled walnut
Cornish whiting, leeks, gribiche, monks beard
Galloway mince, dripping toast, watercress
Middle White pork chop
Belted Galloway onglet

## SIDES

Confit potatoes	5.50
Bitter leaf salad	4.50
Beef fat hispi cabbage	5.00

## SAUCES

Wild leek & pistachio gremolata	3.00
Mushroom ketchup	3.00

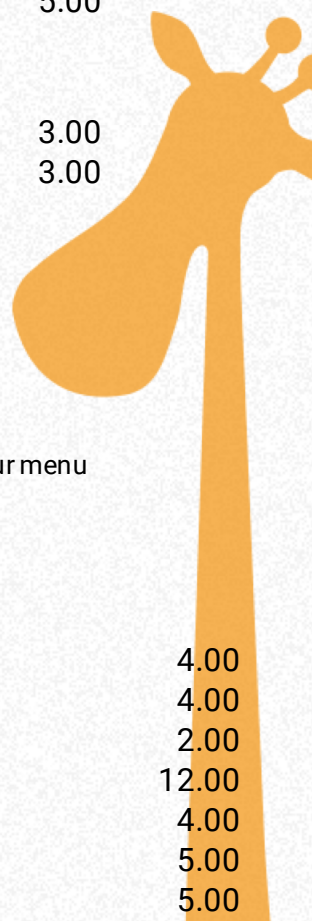
## DESSERTS

Seville orange & pistachio tart
Chocolate mousse, salted caramel, nuts
Capezzana olive oil ice cream

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## LUNCH

Olives	4.00
Almonds	4.00
Crumbled rye sourdough, raw butter	2.00
Charcuterie	12.00
Truffled potato croquette	4.00
Crozier Blue custard, beetroot, walnut	5.00
Smoked cod roe, pickled onion, citrus	5.00





## STARTERS

Parsnip soup, black truffle	8.00
Hot water crust pork pie	9.50
Chicken liver parfait, crispy pig's skin	10.50
Potted shrimp, toast, pickled cucumber	12.00

## MAIN COURSES

Swede, goat's curd, chicory, honey, seeds, truffle, pickled walnut	18.00
Cornish monkfish, monk's beard, crab bisque	26.00

## ROASTS

Pine roasted celeriac	16.00
Tamworth pork, shoulder & crackling, apple sauce	24.00
Belted Galloway beef, sirloin & brisket	26.00

Roast potatoes || Yorkshire pudding  
Carrots || Winter greens || Cauliflower & parmesan

## SIDES

Confit potatoes	5.50
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