

STARTERS

Rock oysters

with Scrubby Oak apple vinegar and shallots
6 Carlingford 18.50 / 12 Carlingford 36.00
6 Jersey 17.50 / 12 Jersey 33.00

Celeriac and chestnut soup, confit duck and truffle 8.50

Baked charcoal cheddar soufflé with oyster mushrooms and chives 8.50

Wiltshire burrata with pickled wild mushrooms and autumn truffle
11.25

Seared scallops, parsnip toffee, apple, raisins and hot smoked pork belly
15.25

Dorset crab and avocado with beetroot, radish and pear salad

12.95

 $Beef\ tartare\ with\ caper\ relish,\ truffle\ mayon naise\ and\ yolk$

10.75

Chorizo Scotch egg with piccalilli

8.75

Poached pear and red watercress salad with Oxford Blue and salted almonds

11.25

MAIN COURSES

Halibut with potted shrimp butter and baby leeks

28.25

Duck breast with apple and Calvados 26.75

Welsh rump of lamb with tabbouleh and harissa carrot

28.00

 $Pork\ belly\ with\ mashed\ potato\ and\ Bramley\ apple\ sauce$

24.75

48-Day dry aged roast sirloin of beef with Yorkshire pudding, rosemary roasties and horseradish cream

35.00

Braised ox cheek, creamed onion and smoked Isle of Wight garlic

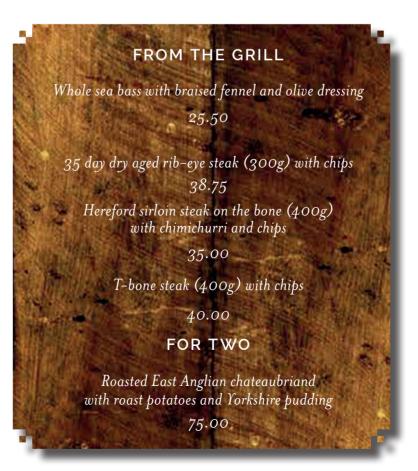
28.00

 $\label{lem:venison} \textit{Wenison with roasted beetroots, girolles and truffle white maize}$

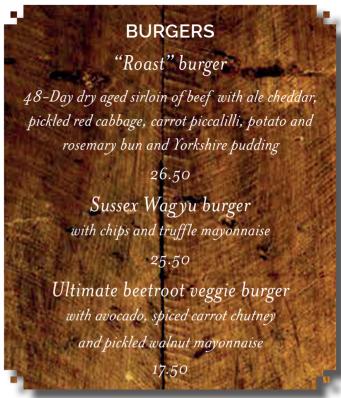
26.75

Wild boar parcels with girolles and truffle

23.50



Be sure to inform your server if you have any allergies



SIDE DISHES

 $\label{eq:controls} Roasted\ heritage\ carrots\ with\ cumin\ and\ Bermondsey\\ honey$

5.25

Wood smoked Cheltenham beetroots with maple syrup

4.25

Steamed tenderstem broccoli

5.75

Creamed spinach with nutmeg

5.25

Grilled field mushrooms with garlic and parsley butter

4.75

Rosemary roasties 4.50 / Mashed potato 4.00

Basket of chips 3.75 / Berkswell cheese and truffle

Baby gem heart salad with house dressing 4.50

SAUCES

Bearnaise/Port and Stilton/
Red wine/Bone marrow and shallots

2.00

Peppercorn/Chimichurri

2.50