MENU

Filtered still or sparkling water served with our compliments
Please advise if you have any allergies. (Ve) - Vegan.
A 10% discretionary gratuity will be added to your bill. This is shared equally amongst all colleague

Including Daily Baked Bread, Butter & Chef's Snack

STARTERS

Lightly Poached Chalk Stream Trout
Cucumber Chutney - Tempura Oyster - Horseradish - Yoghurt Whey & Dill £15

Slow Cooked Gloucester Old Spot Pork Belly
Charred Sweetcorn - Devon Smoked Eel - Toasted Hazelnuts - Sweetcorn Sauce £17

Hand Picked Salcombe Crab
Turnip & Dashi Cream - Granny Smith Apple - Crab Cracker - XO £18

Terrine of Duck Breast, Leg & Liver
Bristol Sherry - Burnt Orange - Chicory - Gingerbread £16

Beetroots cooked in embers (Ve available)
Ashlynn Goats' Cheese- Smoked Lemon - Pink Pepper Honeycomb - Beetroot Essence £14

Roasted Sweetcorn Velouté (Ve)
Charred Sweetcorn - Butter Beans - Salted Almonds - Piquillo Pepper £14

MAINS

Dry Aged Grass Fed Hereford Beef
Tongue & Cheek - Smoked Cheddar - Roscoff Onion - Hen of the Woods *£38*

Loin of Cotswold Fallow Deer
'Hunters Pie' - Heritage Beetroots - Port Poached Pear -
Broadway Elderberries *£36*

Roasted Crown & Leg of Red Legged Partridge
Butternut Squash - Smoked Bacon - Girolle Mushrooms - Toasted Barley *£34*

Sourdough Crusted Loin of Cornish Cod
Baked Celeriac - St Austell Bay Mussels - Verjus & Grapes -
Smoked Mussel Sauce *£35*

12 Hour Braised & Smoked Celeriac (Ve)
Hen of the woods - Black Garlic - Toasted Hazelnuts - Autumn Truffle *£34*

Roasted Delicia Pumpkin (Ve)
Braised Barley - Girolle Mushrooms - Caramelised Yeast - Garden Sage *£32*

DESSERTS

Banoffe Souffle
Banana Compote - Salted Carmel Ice Cream *£12*

70% Dark Chocolate Cremeux
Otis & Belle Croissant - Coffee Ice Cream *£13*

Toasted Hay & Brown Sugar Crème Brûlée
Local Quince – Candied Hazelnuts – Hazelnut Financier *£12*

Baked Granny Smith Apple Terrine (Ve)
Caramelised Puff Pastry - Pear Sorbrt - Warm Butterscotch *£12*

Selection of 3 English Cheeses
Wild Plum Chutney - Seeded Crackers - Merry May Honey *£18*

TASTING MENUS

TASTING MENU £95

Bread & Snacks

Trout - Cucumber - Yoghurt

Pork Belly - Sweetcorn - Smoked Eel

Cod - Celeriac - Mussels

Fallow Deer - Beetroot - Elderberry

Raspberry - Cream Cheese

Rice Pudding - Plum

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VEGAN TASTING MENU £95

Bread & Snacks

Beetroot - Elderberry

Sweetcorn - White Bean - Almond

Pumpkin - Barley

Celeriac - Hen of the Woods - Truffle

Raspberry - Cream Cheese

Granny Smith Apple - Butterscotch

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