



Sourdough £9

Homemade Sourdough Loaf to Share

Salted Netherend Farm Butter | Black Olive Tapenade

Starters

Soup of the Day £11.

Homemade Sourdough Roll | Salted Netherend Farm Butter

Mackerel Crudo £14.

Chicory | Pear | Olive Oil | Sherry Vinegar | Nasturtium

Seared Shetland Scallops £16.

Scallop Roe | Potato | Broad Beans | Salsa Verde | Pancetta Crisp

Chicken Liver Bavarois £12.

Truffle Butter | Red Onion Marmalade | Brioche | Pickled Silverskins | Sorrel

Spinach Rotolo £12.

Smoked Ricotta | Pomodoro | Parmesan | Garlic Focaccia

Main Courses

Pappardelle £29.

Leek Cream | Parmesan & Truffle Custard | Sauteed Mushrooms | Parmesan Crunch

Pan Fried Sea Bass £34.

Potato Gnocchi | Kalamansi Emulsion | Black Olive Crumb | Spring Onion | Radish

Glocester Old Spot Pork Tenderloin £35.

Fondant Potato | Cavolo Nero | Maple & Whisky Carrot | Apple & Dijon Velouté

Ray Wing £34.

Bouillabaisse | Saffron & Garlic Mash | Samphire | Confit Tomato | Pickled Clams & Capers

Roast Crown of Poussin £35.

Roasted Squash | Heritage Kale | Spiced Date | Cauliflower Dukkha | Pomegranate Jus

6oz Fillet of Beef £42.

Rosti | Roasted Cherry Tomatoes | Balsamic Button Onions | Diane Sauce



Side Orders £5

Triple Cooked Chips

Rocket & Parmesan Salad

Honey Glazed Carrots & Parsnips

Buttered Seasonal Greens

Lemon & Thyme Roasted New Potatoes

Desserts

Apple Posset £11.

Blackberry Jelly | Almond Sponge | Compressed Apple | Berry Sorbet

Sticky Guinness Pudding £12.

Kalamansi Butterscotch | Honeycomb | Clotted Cream

Raspberry Souffle £15.

Mango Curd | Jersey Milk Ice Cream | Tuille

Selection of Gorse Hill Abbey Farm Ice Creams £9.

Berry Compote

Selection of English Cheeses £13. For 3 / £18. For 5

Fig & Walnut Wheel | Chutney | Grapes | Celery | Biscuits

Teas £4

English Tea, Earl Grey, Chamomile, Peppermint, Red Berry, Lemon & Ginger

Coffees £4.50

Espresso, Americano, Cappuccino, Latte, Flat White

Petit Fours £5

Selection of Sweets and Chocolate Delicacies

Dishes may contain ingredients that are not described on the menu. Please make a member of staff aware of any food allergies you may have. Main courses not preceded by a Starter may take up to 40 minutes to prepare. Please note a 10% discretionary service charge *may* be added to parties of six or more