

LUNCH

STARTERS

Sea bass, pickled carrots, chilli & shallots	£7.5	Searched Scottish scallop, peas & squid ink	£15
Marinated venison tartar, egg yolk purée, sourdough, sorrel & nasturtium	£9	Roasted cauliflower, spring truffle & Comté gnocchi soup (v)	£7.5
Slow cooked lamb belly fritters & black garlic mayonnaise	£6.5	Salad of pickled heritage beetroots, broad bean & Ossau Iraty	£11
Braised pork & apple, crispy black pudding, pickled onions	£10	Macaroni & smoked mozzarella (v)	£11

MAINS

Smoked turnip, courgette, celery & spelotto (ve)	£18	North Sea halibut, Wye Valley asparagus, potato & butter sauce	£32
Black leg chicken, girolles mushroom, shallots & wild mushroom jus	£25	Lime & chilli fried tofu, avocado & quinoa salad (ve)	£17
"The Soak" smoked prawn-cod pie, fermented radish & soft herbs	£24	Braised Scottish ox cheek, cup mushroom, onion, lovage oil & aired potato	£24

SANDWICHES

Reuben, sauerkraut, gherkin & peppered pastrami	£12	Kefir marinated chicken finger, tomato salsa & refried bean	£11
Cured salmon, beetroot & horseradish	£12	Guacamole, heritage tomato & shoots (ve)	£10

GRILLS

Stone bass, black olive, beans & lime dressing	£27	Iberico pork chop with bean & smoked bacon cassoulet	£25
21 days dry aged Casterbridge rump of beef, skinny chips & truffle hollandaise (6oz)	£28	Dry cured beef burger, fermented garlic mayo, pickled tomato & onion chutney	£14
		Add chips or salad	£4

DESSERTS

Strawberries, white chocolate mousse & Champagne	£8	Baked vanilla cheesecake, black currant sorbet	£8
Classic rum baba, roasted pineapple & crème fraîche	£8		

VE - Vegan
V - Vegetarian

Food allergies and intolerances. If you suffer from an allergy or food intolerance please let us know before ordering. An information pack is available from your host in the restaurant, listing the allergenic ingredients used in our menu. Please note that our kitchen and food service areas are not nut free or allergen free environments. All weights are approximate before cooking. All prices are inclusive of VAT at the current rate. A discretionary 12.5% services charge will be added to your bill

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