



SAMPLE A LA CARTE MENU

NIBBLES

- Coombeshead Sourdough Bread & Salted Butter - £4.5
Pig's Head Croquettes, Gribiche Sauce - £2.5 *(each)*
Bacon Scone, Maple Syrup & Cornish Clotted Cream - £4.5 *(each)*
Pitta Bread, Yoghurt, Grapes & Harissa - £5

STARTERS

- Grelot Onion, Smoked Eel, Potato Emulsion & Hazelnut Crumble - £14
Brussel Sprouts Tempura, Pickled Cauliflower, Taramasalata & Anchovy - £15
Smoked Short Rib Ragù Pappardelle, Wild Garlic, Caper Leaves & Pangrattato - £17
Duck Foie Gras Pressé, Forced Yorkshire Rhubarb & Sorrel - £18

MAINS

- Smoked Trout, Jersey Royals, Kumquat & Finger Lime - £30
Goat's Curd Agnolotti, Broccoli, Tamarind, Kalamata Olive & Almond - £27
Woolley Park Farm Guinea Fowl, Beetroot, Green Asparagus & Pickled Walnut Purée - £34
Welsh Lamb Saddle, Jerusalem Artichoke, Quince & Puntarella - £33

SIDES

- Jersey Royals, Parmesan & Basil Pesto - £8
Bitter Leaves, Blood Orange, Candied Walnut & Fourme d'Ambert - £9
Grilled Hispi Cabbage, Miso & Parmesan - £8

DESSERTS

- Dark Chocolate Mousse & Beetroot Ice Cream - £11
Banoffee, Nutmeg & Caramelized Pecan - £10
Strawberry Millefeuille - £11

CHEESE SELECTION

£5 per Piece of Cheese

Served with our Seasonal Selection of Handcraft Honey from "Le Miel des Français"

Innes Log, *Unpasteurised Cheese, Raw Goat's Milk, Staffordshire, England*
Fourme d'Ambert, *Unpasteurised Blue Cheese, Raw Ewe's Milk, Auvergne, France*
Sparkenhoe Red Leicester, *Unpasteurised Hard Cheese, Cow's Milk, Warwickshire, England*
Saint Félicien, *Unpasteurised Soft Cheese, Raw Cow's Milk, Isère, France*
Beaufort, *Unpasteurised Hard Cheese, Raw Cow's Milk, Isère, France*