



A la Carte Menu

Please note that our menu changes daily – this is an example from August 2020

Guinness and Treacle Bread, Onion and Yeast Butter for the table

STARTERS

Chicken Liver Parfait, Blackberry, Duck Fat Granola, Toasted Brioche £8

Smoked Haddock Fishcake, Coriander, Curry Sauce £8

Twice Baked Cheddar Souffle, Beer and Onion Jam £8

Crispy Ham Hock, Chive Mayonnaise, Malt Vinegar £7

MAINS

Brisket of Beef, Parsley Emulsion, Beef Fat Onions, Beef Sauce £19

Gressingham Duck, Red Pepper, Roasted Carrot, Duck Sauce £20

Pork Shoulder, Crispy Skin, Granny Smith Apple, Pork Sauce £19

Roasted sea Bream, Confit Tomatoes, Shallot, Baby Gem, Basil £18

Roasted Cauliflower, Potato Gnocchi, Truffle Pesto, Mushroom Ketchup £15

All Mains Served with Mixed Greens, Potato Rosti Or Triple Cooked Chips

DESSERTS

70% Dark Chocolate Cremeux, Salt Caramel, Sesame, Vanilla Ice Cream £7

Lemon Tart, Rye Pastry, Raspberry Sorbet £7

Mango Kulfi, Lime Meringue, Coconut Sorbet £7

Selection of 3 cheeses, Damson, Sourdough Crackers £9