

Menu

Canapes

Cooley oysters, rhubarb mignonette	£4.00/ 6 for £20
Homemade soda bread, marmite butter	£4.00
Cheese gougers, pineapple jam	£6.00
Salmon tartar, smoked cods roe, brick tartlet	£6.00
Beef nugget, Russian sauce, cheese pickles	£7.00
Prawn toast, lardo, sesame seeds, green onion	£8.00

Small Plates

Hand dived Orkley scallop, tikka masala sauce, roe, coconut	£16.00
Slow braised shin of beef, potato dumplings, miso mayonnaise, montgomery cheddar	£13.00
Slow cooked Arlington egg, coal roasted Harrietsham leeks, onion, truffle hollandaise	£12.00
Mangalitza brawn, gherkin ketchup, gem lettuce, pork scratchings, anchovies	£14.00
Roast mixed mushrooms, enoki, celeriac, apple, soda bread crumb	£10.00

Large Plates

Roast loin and sausage of Aynhoe venison, onion ketchup, xo sauce, crisp hash brown, bone marrow	£27.00
Lake district 28 day dry aged sirloin, garlic and parsley butter	£40.00
Brixham hake, confit leeks, roast artichoke, cullen skink	£26.00

Sides

Hash browns, truffle foam	£8.00
Grilled hispi cabbage, caesar dressing, breadcrumbs, parmesan	£6.00
Buttered heritage kale	£6.00

Puddings

Coffee creme bruleé	£12.00
Baron Bigod, garibaldi, truffle	£12.00
Treacle tart, malt ice cream	£12.00
Rhubarb and lemon baked Alaska	£13.00
Jamaican ginger bread, banana ice cream	£10.00

Please talk to your server about any allergies

Due to the size of the kitchen all items may contain traces of nuts and allergens

A discretionary service charge of 12.5% will be added to all bills

