



NIBBLES

FRESHLY BAKED ARTISAN BREAD, <i>Spanish Picual extra virgin olive oil, balsamic and flavoured butter</i>	3
GARLIC AND HERB MARINATED SPANISH OLIVES	5
ROOT VEGETABLE CRISPS, <i>sea salt & Cornish artisan malt vinegar</i>	4
HONEY & MUSTARD GLAZED COCKTAIL SAUSAGES, <i>spiced apple puree</i>	5

STARTERS

ROAST PARSNIP SOUP, <i>spiced onion bhaji</i>	6.50
BAKED CAMEMBERT, <i>spiced pear chutney, toasted sourdough</i>	8
SALT BAKED BEETROOT, <i>celeriac purée, root vegetable crisps & reduced balsamic</i>	7.5
DUCK & CHICKEN LIVER PARFAIT, <i>orange & cranberry chutney, sourdough toast</i>	7.5
SMOKED HADDOCK ARANCINI, <i>curried yoghurt, quail's egg, pickled cucumber</i>	8/15
FILLET OF BEEF CARPACCIO, <i>black garlic purée, artichoke crisps & sweet potato</i>	9
JUNIPER & RED WINE CURED SALMON, <i>potato omelette & horseradish cream</i>	8.5

MAINS

PHEASANT ALE BATTERED FISH AND CHIPS, <i>crushed peas, tartare sauce, lemon</i>	14
6 OZ BEEF BURGER & SMOKED CHEDDAR, <i>bacon jam, brioche bun & skinny fries</i>	14
WILD MUSHROOM TARTLET, <i>mushroom puree, spinach, garlic mash & roast chestnuts</i>	13
TWICE BAKED BLUE CHEESE SOUFFLE, <i>red onion jam, mulled wine salsify chips & chargrilled broccoli</i>	13
BAKED CORNISH COD, <i>rosemary & potato pie, pea purée</i>	18
SCOTTISH HALIBUT, <i>creamed sprouts, smoked bacon, sage & pine nut crust, poultry juices</i>	25
½ ROAST CREEDY CARVER DUCK, <i>fondant potatoes, pak choi & plum sauce</i>	22
VENISON LOIN, <i>parsley & garlic crumb, venison hot pot, braised red cabbage, game & redcurrant sauce</i>	24
8OZ WILTSHIRE RIBEYE CHARGRILLED WITH GARLIC BUTTER, Slow roast cherry tomatoes, confit garlic, triple cooked chips, peppercorn sauce or béarnaise	25
SALT BAKED SADDLE OF LAMB TO SHARE, <i>garlic roast new potatoes, seasonal greens & rosemary jus</i>	65

SIDES 3.50 EACH

SPINACH AVACADO SALAD, SWEETCORN, HONEY & MUSTARD DRESSING/ SKIN ON SKINNY FRIES & CHICKEN SALT/
SAUTEED SPROUTS & CHESTNUTS/ HONEY & MUSTARD ROAST ROOTS

All our dishes are made in-house. Please advise a member of our team of any dietary requirements or allergens