



Fresh cherry tomato soup

5.50

Cider & red onion soup with croutons & Sussex farmhouse cheese

6.00

½ dozen organic Poole harbour rock oysters,
served with merlot vinegar & shallot dressing

10.75

Severn & Wye oak smoked Var salmon, cream cheese & chives,
Buckwheat blinis

7.50

Girolle mushrooms with Roskoff onions on toast, béarnaise sauce

8.50

Crispy duck & watercress salad, oriental dressing

8.25

Baby beets & Bob Kitchen's goats curd with mixed leaf, sherry,
honey & rapeseed dressing

6.75

Cromer crab cake with spring onions & ginger, papaya mustard chutney

8.50

Seared hand dived sea scallops with black pudding & apple
(from the Ethical Shellfish Company)

8.95

Graham Waddington's native breed charcutiere board,
celeriac remoulade & piccalilli
(ideal for sharing)



Fresh pan-fried gnocchi with wild mushrooms & purple sprouting broccoli

11.50

Pumpkin, shitaki & walnut pie, buttered curly kale

12.50

Grilled swordfish, polenta and tomato fondue

14.50

Baked fillet of line caught wild sea bass crusted with nuts & seeds, sweet & sour jus

16.75

Poached Severn & Wye smoked haddock with poached egg and spiced risotto

14.50

Venison & pancetta pudding with salsify

15.50

Free range Goosnargh chicken fillet, seasonal vegetables &
gnocchi in smoked chicken stock

13.50

Roast rump of Lonk lamb with clams & daupninoise potatoes

16.50

Braised pigs trotter with oxtail, chicken & girolles, mashed potatoes, cepe sauce

16.00

21 day, dry hung Bowland ribeye steak, triple-cooked hand cut chips & Café de Paris
butter

18.50



Selection of 5 British cheeses

8.90

Baked vanilla cheesecake, blueberry compote

6.00

Chocolate raspberry delice, Chambord pannacotta & Scottish raspberry sorbet

6.75

Sticky toffee pudding, coffee-brandy ice cream,
crunchy nougatine

5.75

Bramley Apple pie with vanilla ice cream