

## FROM THE KITCHEN

### BAR NIBBLES

Nocellara Olives – 4.5 (VG)

Bread board with Homemade Marmite & shaved pecorino – 8 (v)

Wild Mushroom and Black Truffle Arancini – *with shaved parmesan* – 6 (V)

Jumbo Buffalo Chicken Wings – *with ranch dip* – 8 (GF)

Togarashi Spiced Scotch Egg – *katsu ketchup* – 9

House-made Biltong– *sliced to order, cured in coriander & black pepper* – 6.5

### STARTERS

Roast Autumn Veg & Tunworth Fondue – *jerusalem artichoke & red onion, squash fondant, pumpkin seed pesto* – 12 (V) (GF)

Crispy Pork Cheek Wontons – *Thit Kho broth, soy cured egg yolk*– 12

Chicken & Duck Liver Terrine – *pear chutney, pink peppercorn & juniper with sourdough* – 13 (GF)

Aged Beef Tartare - *spiced onions, beef dripping mayo & malted crumpet* - 15

Smoked Eel Cullen Skink – *with Isle of Mull cheddar toastie*– 12

### MAINS

Grass Fed British Beef Burger – *bone marrow sauce, American cheese, pickle & old bay fries. Served on a sesame bun*– 19

Ale Battered Haddock and Triple Cooked Chips – *Oak aged malt vinegar, tartare sauce & torched lemon* – 19

Ragu of Hand Rolled Gnocchi – *charred corn, crispy sage, chestnuts & jus*– 21 (VG)

Grass Fed British 8oz Flat Iron Steak – *served with triple cooked chips or mash & watercress salad* – 23 (GF)

Sauces: *Peppercorn, Bearnaise, Truffle Mayo, Beef Jus* – 2.5

Cornish Sole – *with cider, seaweed butter, cockles & chips* – 24 (GF)

Beef Shin & Bone Marrow Pie – *roasted marrow bone, pearl onions & carrot* - 25

Shio Koji Grilled Norfolk Chicken Breast – *maitake mushroom, malted parsnip & miso beurre blanc* - 24

Pan Roast Lamb Neck– *Muhammara, green peppercorn jus & freekeh risotto*– 25

### SIDES

Triple Cooked Chips – 6

Kampot pepper Creamed spinach – 6.5

Tartiflette – *Layered potato, caramelized onions, smoked bacon & reblochon*– 6.5

Farmhouse butter mash – 5

Garden side salad – *honey mustard dressing*– 5