



Saturday 17th January

BAR NIBBLES

Pain de Campagne Sourdough – *confit garlic butter and shaved pecorino* - 8 (V)

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

Butternut Squash Soup – baguette crisp, roasted garlic, cream cheese, toasted seeds, chives – 8 (VG)

Crown Fried Chicken – *buttermilk marinade & house spice mix* – 12

Togarashi Spiced Scotch Egg – *katsu ketchup* – 9

Sausage Rolls – *Cumberland sausage mix, homemade apple chutney* – 10

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

STARTERS

Crayfish Cocktail – *spicy bloody mary sauce, baby gem, cherry tomato, lemon* - 12

Rabbit – *cream of rabbit soup & rabbit leg pie, tarragon, herb oil* - 12

Chicken Liver Parfait – *homemade pear chutney, toasted sourdough* - 15

Salmon Gravlax – *cured Scottish salmon, pickled cucumber, dill cream on malted bread* – 12

Warm Crispy Duck Salad - *Compressed cucumber, spring onions, hoisin, crispy rice noodle, sesame, ginger dressing* - 12

MAINS

Cod & Prawn Fishcake – *buttered spinach, shellfish bisque, fennel & lemon salad* – 20

Wild Mushroom Suet Pudding – *caramelised celeriac, leeks, kale, truffle, sweetcorn puree* – 22 (VG)

Ale Battered Haddock & Chips – *beer batter, mushy peas, tartare sauce & torched lemon* – 22

British Beef Burger – *Bone marrow sauce, American cheese, pickle, old bay fries, served on a sesame bun* – 19

British 8oz Flat Iron Steak – *served with triple cooked chips or mash & watercress salad* – 24 (GF)

Sauces: *Peppercorn, Truffle Mayo, Garlic Aioli, Beef Jus* – 2.5

SIDES

Triple Cooked Chips or Skinny Fries 6 (VG)

Kampot Creamed Spinach 6.5 (V)

Crispy Potato, confit garlic aioli 6 (V)

Farmhouse Butter Mashed Potatoes 5 (GF, V)

Tenderstem Broccoli, chilli & garlic 6 (GF, V)

Garden Side Salad, honey & mustard dressing 5 (GF, V)

A 12.5% service charge will be added to your bill. Please inform us of any allergies when ordering.