

# Dinner

## Get started

Bread board, salted butter 2.

Specially marinated Spanish olives 3.

Warm bread, olives, Lincolnshire poacher, pickles 8.

Please ask your server for today's selection of nibbles

## Small plates:

Butternut squash velouté, cheese straw 6.5

Salt & pepper squid, chorizo jam, squash, peanuts, buttermilk 7.5

'Terrine' of slow cooked chicken leg & black pudding, port onions, focaccia 7.

Spiced red wine pear, fig, blue cheese, pecans, celery 6.5

Fine tart of Andy's foraged mushrooms, caramelised scallop, apple, hazelnuts 8.5

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## Big plates:

Silver hake, white bean broth, roots, iberico ham, samphire 15.

Tasting of pork - crisp belly, fillet, shoulder pastilla, carrot, prunes, 'tagine vibes' 16.5

Pearl barley risotto, poached hen's egg, foraged mushrooms, gremolata 11.5

Poached plaice, roasted 'hedgehogs', crisp chicken wings, heritage potato, madeira 16.

8oz Rib eye/fillet, fat cut chips, peppercorn sauce 19.5/26.

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## Afters:

Bramley apple and blackberry crumble, almonds, vanilla ice cream 6.

Dark chocolate fondant, pistachio ice cream, preserved cherries 6.5

Sticky date sundae, salted caramel ice cream 6

Hand made ice cream and sorbet, biscotti 5.5

British cheese, crackers, grapes, chutney 7.5