

Dinner

Get started:

Specially marinated Spanish olives 3.

Shaved Iberico ham, sourdough toast, chilli pickled onions, parmesan cream 8/15.

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Small plates:

Garden pea soup, goat's curd and shallot 6.5

Charred fillet of mackerel, pickled cucumber, horseradish crème fraîche 6.5

English asparagus, whipped goat's cheese, walnuts, orange dressing 7.5

Slow cooked pork shoulder fritters, wild garlic mayo, pea vinaigrette 6.5

Seared king scallops, chorizo jam, Braeburn apple, hazelnuts 8.5

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Big plates:

Pan fried sea bream, crushed jerseys, warm tartare sauce, crispy mussels 16.

Heritage potato risotto, spring larder, feta, crispy wild garlic 13.5

Roasted venison, braised shoulder, black pudding, creamed potato, apple 19.

North Sea cod, Iberico ham, 'french peas', pink firs 16.5

8oz rib-eye/fillet, peppercorn sauce - choose your side 19.5/26.

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Afters:

Dark chocolate tart, raspberry sorbet, honeycomb 7.

Banana cake sundae, pecan caramel, malted ice cream 6.5

Poached pear, sablé, caramel, cream cheese ice cream 7.

Hand made ice cream and sorbet 5.5

British cheese, grapes, chutney, crackers 7.5

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Sides 2.75

Thin cut fries, truffle oil, parmesan / beer battered onion rings / fat cut chips

Korean glazed greens, toasted peanuts / broccoli, chilli and almonds /

buttered Charlottes, parsley, garlic & lemon / creamed potato