



Fine Dining with a Difference



MAIN MENU

STARTERS

LEEK & POTATO VELOUTE
wiltshire bacon / lincolnshire leek
£7.95

DEVONSHIRE CRAB
granny smith apples / avocado
£8.85

CREEDY CARVER SMOKED DUCK
cranberry / pistachio
£9.95

JELLIED SUFFOLK HAM HOCK
piccalilli / sourdough
£8.85

GOATS CHEESE & BEETROOT
northamptonshire goats cheese / evesham beetroot
£8.25

MAIN COURSES

35 DAY AGED WHITTLEBURY HUNG BEEF
bedfordshire onions / chestnut mushroom / young carrot
£28.50

SCOTTISH MONKFISH
butternut / bulgur wheat / evesham sprouting broccoli
£26.00

BLACK FACED THAME LAMB
warwickshire celeriac / courgette / cashew dukkah
£25.50

SOANES FARM CHICKEN
sweetcorn / savoy cabbage / hedgerow blackberry
£24.75

RISOTTO
jerusalem artichoke / cambridgeshire kale / balsamic
£19.95

DESSERTS

PASSION FRUIT MERINGUE PIE
dehydrated meringue / yoghurt
£8.25

CHOCOLATE AND HAZELNUT
casa luker chocolate / gianduja
£9.00

STICKY TOFFEE SOUFFLÉ
madagascan vanilla / butterscotch
£8.50

CARROT CAKE
british cream cheese / canadian maple
£8.25

BRITISH CHEESE BOARD
chutney / celery / biscuits
£13.00

Due to our food preparation process, we cannot guarantee our dishes will be prepared in an allergen or allergen derivative free environment.
Should you have further dietary requirements, please feel free to tell us, and we will do our utmost to accommodate you.