

## Sample Menu

### Small Plates

**Homemade Soup of the Day**

House Bloomer £7

**Roulade of Pigeon**

Gorgonzola, Beets, Beet Gel, Pumpkin Seeds, Balsamic £10

**Wild Mushroom Falafel**

Mushroom Ketchup, Pickled Mushrooms £8

**Tempura Tunworth Camembert**

Pickled Blackberries, Blackberry Gel & Chicory £10

**Smoked Trout**

Leek & Cucumber Terrine, Horseradish Cream Cheese,  
Charred Cucumber £9

### Mains

**Pan-Seared Sea Bass Fillet**

Purple Sprouting Broccoli, Confit Potato & Warm Tartare Sauce £23

**Crown Prince Squash Risotto**

Parmesan, Pine Nuts £17

**Roasted Pork Chop**

Honey Roasted Heritage Carrots, Black Pudding Fritter  
Carrot & Honey Purée £21

**Beer Battered Haddock**

Triple Cooked Chips, Crushed Peas, Tartare £18

**Venison Faggots**

Swede & Celeriac Mash, Cavolo Nero, Pickled Walnut Jus £21

**Slow Cooked Beef Shin**

Creamed Potato, Charred Hispi, Caramelised Cauliflower Purée £23

### Pudding

**Dark Chocolate Delice**

Chantilly Cream, Amaretti Biscuit, Satsuma, Kahlua £9

**Garden Plum & Almond Tart**

Vanilla Ice Cream £9.00

**Baileys Bread & Butter Pudding**

Caramel Sauce, Honeycomb Ice Cream £9

**Local Cheese Board\***

Celery, House Chutney, Biscuits £12.50

**Ice Cream & Sorbets**

Please ask for options (V) £2.50 per scoop

Please advise us if you have any allergies or dietary requirements

\*Supplements apply for dinner inclusive guests

