

SNACKS

Chargrilled sourdough, whipped chive butter (v) £4

Harissa marinated olives (v) £4

Charred broccoli, toasted almond, English pecorino (va) £6

Koffman fries, truffle mayo, English pecorino (va) £6

Chargrilled English peas, black garlic, lemon (v) £6

STARTERS

English pea soup, watercress, chargrilled sourdough (v) £8

Torched mackerel, cucumber tartare, lemon sherbet dressing, avruga caviar, ice lettuce £10

Wye valley asparagus, black garlic emulsion, crispy capers, watercress(v) £8

Crispy pork cheek, caramelised apple, celery root £9

MAINS

Roasted chalk stream trout, palourde clams, samphire, English peas, crème fraiche £22

Rump of lamb, lamb fat potato terrine, caramelised shallot, yoghurt curd, smoked aubergine £22

Watercress gnocchi, charred broccoli, English pea velouté, English pecorino (va) £20

Dry aged 6oz beef burger, cheddar, crispy bacon, truffle mayo, cabbage slaw, Koffman fries £18

Beer battered cod loin, English pea purée, tartare sauce, triple cooked chips £18

DESSERTS

54% chocolate cremeux, banana, caramelised white chocolate (v) £9

Whipped Madagascan vanilla cheesecake, Yorkshire rhubarb, ginger, honey oats (v) £8

Roasted peaches, maple cake, lemon thyme crème fraiche (v) £8

Trio of ice creams (v) or sorbets (vg) £7

Cheese board 3 cheeses, chutney, fruit, pickle, crackers £12

A discretionary service charge of 10% is added to all tables.

Please advise your server if you have any allergies or require information on ingredients used in our dishes. All dishes may contain nuts.