



Dinner

Nibbles

Fennel, chilli & garlic Gordial Olives (vg,gf)	£5
House breads, olive oil & balsamic (vg,gfo)	£4.5
Honey mustard pigs in blankets	£5
Fire roasted Smoked almonds (vg,gf,N)	£5

Starters

Celeriac & apple soup, chestnuts & homemade bread (gfo,v)	£8
Chicken liver parfait, red onion jam & brioche (gfo)	£9
Pan fried pigeon breast, celeriac & red wine sauce (gf) (N)	£9
Twice baked Double Gloucester cheese soufflé, mustard cream (v)	£9
Beetroot carpaccio, blackberries, macadamia feta & hazelnut dressing (vg,N)	£8
Smoked mackerel pate, pickled cucumber & treacle bread (gfo)	£9

Mains

Halibut, cauliflower, brown shrimp, chive (gf)	£31
Venison, rosti potato, braised red cabbage, celeriac, blackberry (gf)	£24
Roscoff tart tatin, shallot, sherry, tenderstem (vg)	£19
Pork ribeye, creamed black garlic cabbage, confit apple & black pudding	£24
Butternut squash, hazelnut, cavolo nero, macadamia feta (vg,N)	£17
Salmon, roasted news, cavolo nero, Champagne, (gf)	£21
6oz fillet steak, dauphinoise potato, onion puree, roast shallot, red wine (gf)	£32

Sides £4.50

Koffman chips / fries (gf,vg,df) - Buttered greens (gf,vgo) - Honey roasted carrots (gf,vgo)
Sprouts & bacon (gf/dfo) - Braised red cabbage (gf,df) – Creamed potato (gf)

Please tell staff about any allergies you may have so we can help assist you with your order, not all allergies are labelled
v-vegetarian, vg-vegan, vgo-vegan free option, gf- gluten free, gfo- gluten free option, df- dairy free, N-nuts
A discretionary 12.5% service charge will be added to your bill.