

DINNER MENU

Our aim is to produce as much as possible in-house, minimizing waste and using natural fermentation, pickling & foraging to complement our menu. Focaccia is made in house daily along with our ice cream, stocks & sauces. Seasonality & locality is a must. Most of our dishes can be adapted to suit dietary requirements so please let us know!

Foragers' Fizz £12	Pink Squirrel £12	Spicy Marg £11	Limoncello Spritz £11	
Bar Snacks				
House Focaccia / cold press rapeseed oil / sea salt				£3
House Pickles & Preserves (GF/DF)				£4
Whipped Cod's Roe / Rye crackers / gooseberries (DF/GF*)				£6
Organic Cure Meats & Pick	les (GF/DF)			£ 7
<u>Starters</u>				
Isle of White Tomato Gazpa	cho / White Lakes English style feta /	Confit tomatoes / focaccia (GF*)		£9
Organic British Nduja & Pork Rillette / bacon mayonnaise / crackling / treacle & oat bread (DF*)				£10
Whipped Cashew Cream / Venn Farm beetroots / black garlic / puffed salted buckwheat (VE/GF)				£10
BBQ Wild Black Bream / preserved gooseberry / chilled almond cream				£10
Cheddar & Cider Rarebit / toast & pickles (GF*)				£10
Mains				
Creedy Carver Duck Breast	/ peach / celeriac / BBQ spring onions	/ confit duck leg hash brown		£29
Beechridge Free Range Chicken Schnitzel / braised peas & gem / parsley / shallot / truffle mayonnaise / roast chicken butter sauce				£24
Whole Roast Plaice / organic chorizo butter sauce / foraged rock samphire / pickled lemon / fried capers				£22
6oz Dry Aged Fillet / sticky ox cheek / thick cut chips / truffle sauce / bearnaise mayonnaise / parley & shallot salad (Gf/DF *)				£37
Celeriac & Cheddar "Risotto" / candied walnut & toasted yeast crumble / pickled celery / apple / fried celeriac skins			eleriac skins	£18
Fish & Chips / cider battered	haddock loin / thick cut chips / peas &	parsley / tartar sauce / lemon (GF/DF*)	£22
<u>Sides</u>				
Skinny Fries (GF/DF)				£5
-	red wine dressing, parmesan (GF/DF*)			£5
Thick Cut Chips	(01/D1)			£6
				