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| Sea Bream tartare, pickled red cabbage, celery, cucumber and lovage dressing | 13.00 |
| Guinea fowl, duck and ham hock terrine, pickled pear, gribiche sauce | 14.50 |
| Charred kale risotto, Devonshire crab, horseradish butter | 14.00 |
| Buttermilk fried quail, white miso emulsion | 13.00 |
| Roast chestnut soup, à la Grecque mushrooms, delicata pumpkin, parmesan | 11.50 |
| Grilled leek hearts, polonaise dressing, rye crisp, smoked mayonnaise | 11.00 |
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| Creedy Carver duck, salt baked turnips, sprout tops, quince and sunflower seed | 32.00 |
| Ox cheek, smoked cauliflower, veal tongue, green pepper and cucumber relish | 30.00 |
| Cotswold white chicken, creamed spelt, pickled mushrooms, sherry and tarragon | 29.00 |
| Roast garlic spätzle, yellow chanterelles, crosnes, winter greens, spenwood cheese | 25.00 |
| Loch Duart salmon, grilled leek hearts, crispy oyster, horseradish | 28.50 |
| Roast Scottish cod, salsify, ratte potatoes, cockles and chicken butter | 29.00 |
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| Spiced winter fruit sponge, orange blossom ice cream | 9.00 |
| Dark chocolate and peanut delice, preserved cherry, vanilla ice cream | 10.50 |
| Lemon curd, lemon sorbet, coconut and fennel crumble | 8.00 |
| Mascarpone cheesecake, poached rhubarb, mandarin sorbet, gingerbread | 8.50 |
| Selection of British cheeses, chutney, crackers | 12.00 |

There is a discretionary 12.5% service charge added to your bill. Prices inclusive of VAT

Dishes may contain allergens, please speak to a member of staff if you have any dietary requirements.