

A la carte menu

Cured mackerel, beets, horseradish, apple - 12

Duroc pork jowl, pear, hazelnut, fermented artichoke, sherry vinegar -10

Fermented kale, gnocchi, goats cheese, Burford brown egg -10

Wild boar, burnt quince, turnip, shoulder ragu -26

Jerusalem artichokes, purple sprouting broccoli, crosnes, chestnuts -23

Cod, salsify, chicken wing, trompette, roast chicken sauce -25

Milk, & stout (G.B.M 2018) -8

Squash, chestnut, sweet pastry ice cream -8

Quince, coffee, hazelnut and gingerbread chia ice cream -8

Artisan cheese, oat biscuits, spiced bread, chutney -12

Tasting menu

Cured mackerel, fish roes, wakame, cucumber, horseradish

Dartmoor venison tartar, pickled girolles, Italian truffle, sprout leaf

Fermented kale, gnocchi, goats cheese, burford brown egg

Steamed wild seabass, smoked herring roe & sea lettuce butter sauce

Beef & onion

Artisan cheeses

Dill ice cream, buttermilk, currents, lemon

Chocolate, Milk & stout (G.B.M 2018)

Petit fours

-59 –

Wine flight 57