

A la carte menu

Smoked eel, apple, horseradish, beetroot - 11

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

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

Hand rolled gnocchetti, slow cooked egg, parmesan, white truffle -18

Dartmoor venison, red cabbage, chanterelle, january king, juniper -27

Celeriac, purple sprouting broccoli, crosnes, chestnuts -23

Roast 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 halibut, jalapeno & ginger dressing, crème fraiche, sesame, shiso

Dartmoor venison tartar, pickled shimeji's, Italian truffle, sprout leaf

Fermented kale, gnocchi, goats cheese, burford brown egg

Hand rolled gnocchetti, parmesan, white truffle (10 supplement)

Roasted brill, smoked herring roe & sea lettuce butter sauce

Iberico pork, turnip, carrot, ginger & pork broth, pac choi

Artisan cheeses

Clementine mousse, ginger, mulled wine ice cream

Jerusalem artichoke, 64% dark chocolate, salted caramel

Petit fours

-59 –

Wine flight 57