



Dinner Menu

Nibbles

Cockle Popcorn *	£4	Salt & Paprika Almonds (V)*	£4
Marinated Gordal Olives (V) *	£4	Beef Jerky*	£5

Starters

Venison & Pancetta Scotch Egg	£11	Crispy Pig & Black Pudding	£9
Skirlie, Sloe Gin Relish, Pickled Damsons		Apple Ketchup, Crackling & Confit Egg Yolk	
Wine Pairing Kamptal Gruner Veltliner		Wine Pairing Primitivo di Puglia, A Mano, Italy	
Burrata & Figs (V) *	£8	Baked Cheese (V)	£10
Rainbow Chard, Toasted Miso		Sticky Red Onion Jam, Fig Chutney, Toasted	
Seeds, Px Reduction, Date Ketchup		Walnuts, Truffle Honey & Breads	
Wine Pairing Castano Organic Monastrell		Wine Pairing Albariño, Martín Códax	
Braised Octopus *	£9	King Scallops *	£12
Red Wine, Chorizo & Pochas Stew, Confit		Crab, Paprika & Gruyere Gratin, Samphire &	
Garlic Aioli & Morcilla		Nasturtium	
Wine Pairing Syrah/Grenache IGP Pays d'Oc, Mas La Chevalière		Wine Pairing Costadune Grillo	

Sides

Triple Cooked Chips (V)	£4	Autumn Greens (V) *	£5
Pork Fat Carrots *	£5	Ibores	
Cured Pork		Glazed Celeriac (V) *	£5
Roasted Pumpkin (V)*	£5	Parmesan & Truffle Oil	
Seeds & Jam			

Food allergies & intolerance – please speak to a member of the team prior to ordering. Some dishes may contain nuts.

*Denotes that dishes can be modified to suit a gluten free diet.



Mains

Brill *	£23
Hazelnut Butter Crust, Jerusalem Artichoke Puree, Porcini, Iborees Gnocchi, Charred Leek	
<i>Great with Bourgogne Chardonnay</i>	
Pan Roasted Cod Loin *	£20
Café de Paris Hollandaise, Tenderstem, Morcilla, Old Bay Chips	
<i>Great with Organic Vermentino</i>	
Mulligatawny Lamb Shank	£24
Sweet Potato Saag Aloo, Dahl	
<i>Great with Izadi Rioja Reserva</i>	
Creedy Carver Duck	£24
Barley & Pumpkin Risotto, Salsify Crisps	
<i>Great with Valpolicella, Allegrini</i>	
Wild Mushroom Fregola (V)	£20
King Mushrooms, Leek, Spinach & Soft Poached Egg	
<i>Great with Terre Antiche Gavi Di Gavi</i>	
Cavolo Nero & Chickpea Stew *	£20
Glazed Celeriac & Roasted Hispi	
<i>Great with Aconcagua Costa Pinot Noir</i>	
Herefordshire Sirloin Steak (GF) *	£27
Roasted Mushroom, Roasted Tomato, Mushroom Ketchup, Triple Cooked Chips	
<i>Great with Terroir Luján de Cuyo Malbec</i>	
Herefordshire Fillet Steak (GF) *	£30
Roasted Mushroom, Roasted Tomato, Mushroom Ketchup, Triple Cooked Chips	
<i>Great with Walker Bay Cabernet Franc</i>	