



Dinner Menu

Nibbles

Cockle Popcorn *	£4	Whipped Cod Roe*	£4
Marinated Gordal Olives (v) *	£4	Crisp Toasts, Confit Garlic Oil	
Old Bay Salted Almonds (v) *	£4		

Starters

Partridge Three Ways*	£12	Creedy Carver Duck Bresaola*	£11
Sear'd breast, Braised Thigh & Southern Fried Leg, Butternut Purée, Rainbow Chard, Pickled Damson Jam		Port Pickled Mushrooms, Cherries, Port Reduction, Perl Las Custard, Duck Liver Parfait	
Great with Lionheart Of The Barossa Shiraz		Great with Garzon Reserva Tannat	
Twelve Month Matured Manchego Tart (v)	£10	King Scallops *	£13
Fricassee Of Mushroom, Black Winter Truffle		Herefordshire Slow Cooked Beef Jam, Crispy Ox Tongue, Celeriac, Aged Parmesan	
Great with Kamptal Gruner Veltliner		Great with Costadune Grillo Mandrarossa	
Burrata (v) *		Master Stock Chalk Stream Trout *	£10
Beetroot, Fermented Black Pepper Honeycomb, Crispy Kale, Toasted Seeds, Orange Oil	£10	Pickled Kohl Rabi, Asian Salad, Sesame Tuile, Anise Carrot	
Great with Poggiootondo Organic Vermentino		Great with Martin Codax Alberino	

Sides

Roasted Carrots *	£5	Purple Sprouting (v) *	£5
Sobresada, Salted Almonds, Confit Garlic Oil		Walnut & Perl Las	
Caponata (v) *	£5	Triple Cooked Chips (v)	£5

Food allergies & intolerance - Please be advised that we handle all allergens within our kitchen and whilst we endeavour to cater for dietary requirements on request, we cannot guarantee the dishes are completely allergen-free

*Denotes that dishes can be modified to suit a gluten free diet
Please note: traces of gluten may still be present as gluten is handled across our kitchen.



Mains

- Sweet Potato, Butternut, Spinach & Confit Garlic Pressé** (V)S £22
Burnt Leek, Hay Roasted Beetroot, Tomato Fondue
Great with Mas La Chevalière Chardonnay
- Stone Bass*** £23
Bouillabaisse, Prawn, Cockles, Roasted Aubergine, Confit Tomatoes, Squid Vinaigrette
Great with Costadune Grillo Mandrarossa
- Welsh Lamb Rack*** £26
Sweetbread & Madeira Suet, Beetroot Galette, « Ý¥-³|¢° ~ » -¢°, Purple Sprouting
Great with Izadi Rioja Reserva
- Welsh Black Pork Loin On The Bone *** £24
Braised Pigs Cheek, Black Pudding, Apple & Sage Mash, Prosciutto & Apple Ketchup
Great with Aconcagua Costa Pinot Noir
- Mushroom Arancini** (V) £21
Baked Parmesan Custard, Mushrooms, Walnut Gnocchi, Squash Jam, Mushroom Broth
Great with Kamptal Gruner Veltliner
- Pan Roasted Cod *** £23
Steamed Mussels, Verjus Butter Sauce, Golden Raisins, Fennel Pollen, Braised Fennel, Smoked Haddock Croquette
Great with Poggiotondo Organic Vermentino
- Loin Of Brecon Venison*** £26
Pickled Blackberries, Venison & Caramelized Onion Faggot, Red Cabbage, Fondant Potato & Kale
Great with Lionheart Of The Barossa Shiraz
- Dry Aged Herefordshire Sirloin Steak *** £30
Roasted Mushroom, Roasted Tomato, Mushroom Ketchup, Triple Cooked Chips
Great with Terrior Lujan De Cuyo Malbec
- Dry Aged Herefordshire Fillet Steak *** £34
Roasted Mushroom, Roasted Tomato, Mushroom Ketchup, Triple Cooked Chips
Great with Walker Bay Cabernet Franc