Friday 9th January

Lunch

Welsh Rarebit £5
Fried Ham Hock & House Ketchup £5
Maldon Oyster £4
(Beer Battered & Aioli/ Nasturtium Hot Sauce)

House Sourdough, Focaccia & Homemade Butter

Butternut Squash, Chestnut & Sage Arancini
Chalk Stream Trout, Pickled Red Cabbage, Beetroot & Horseradish Crème Fraiche
Potato Gnocchi, Braised Cuttlefish & Ink Aioli
Rabbit Pappardelle, Fried Oyster Mushrooms & Sage
Braised Pork Rib Crumpet, Chopped Green Sauce & Pickled Onion

Perl Las, Mushroom & Spinach Lasagne
Pan Fried Hake, British Seafood Chowder & Tenderstem
Braised Duck Leg, Lentils, Smoked Bacon & Aioli
Roast Haunch of Venison, Green Peppercorn Sauce, Oyster Mushrooms & Celeriac
Braised Ox Cheek, Parsnip, Mash & Green Sauce
Chicken, Smoked Bacon & Leek Pie, Tenderstem Broccoli & Chips *(for 2)*

Buttered Hispi £4
Confit Potato £5
Fried New Potatoes & Garlic Butter £5
Triple Cooked Chips £5

Pear & Almond Souffle, Spiced Ice Cream *(15-20 Mins)*
Vanilla Panna Cotta, Roasted Plum & Shortbread
Chocolate Mousse, Amaretti Biscuit & Red Wine Poached Pear
White Chocolate & Orange Pavlova
British Cheeseboard, Apple Chutney & Walnut Loaf *(£5 Supplement)*

2 Course £39 / 3 Course £49

Please inform a member of staff if you have any allergens or dietary requirements. We will be happy to advise which dishes are suitable. Unfortunately, we cannot guarantee the absence of traces of nuts and other allergens. All of our game may contain shot. We will apply a discretionary 12.5% service charge to all dining tables.