



STARTERS Burrata with Single Malt Heather Honey, Hazelnut & Thyme Butter V/Vg* NIBBLES Balvenie Smoked Salmon with Lemon Crème Fraîche & Herring Roe Potato & Mature Cheddar Soup with Truffle Oil VVg* Gordal or Puttanesca Olines v/vg Farmhouse Terrine with Celeriac Remoulade, Apple, Mustard & Watercress 6 Baby Gem with Bacon, Garlic, Pecorino & Sourdough Crumbs Smoked Almonds or Truffle Nuts ^{v/vg} MAINS 5 Ox Cheek in Red Wine with Potato Purée, Bacon & Gremolata Sourdough Fried Polenta with Winter Greens, White Bean Purée, Tahini & Dukkha Vyg with Whipped Fillet of Cod with Sea Vegetables, Crayfish, Mussels & Brown Butter Salted Butter v Sirloin Steak with Frites, Bearnaise or Peppercorn Sauce 6 Shetland Mussels in Dry Vermouth, Chives & Cream with Frites Corn-Fed Chicken Breast & Thigh with Jerusalem Artichoke & Hazlenuts Puffed Pork Butternut Squash Cannelloni with Blue Cheese, Watercress & Toasted Seeds v Skin with Morita Chilli & Lime 6 SIDES Truffle Salami Frites, Black Garlic Aioli, Bearnaise or Sauce Andalouse v/vg or Saucisson with Cornichons Broccoli, Winter Greens, Pecorino & Truffle oil - perfect for sharing v/vg 6 Mashed Potato, Butter & Smoked Salt v Fried Polenta, White Bean Purée, Green Tahini & Dukkha Vyg 3 for £14 Baby Gem, Garlic, Pecorino & Sourdough Crumbs v/vg

SEASONAL COCKTAILS



Bamboo Highball

The nutty character of the Fino Sherry pairs beautifully with Smoked Almonds or Baby Gem

12



1819 Dry Martini

Crisp Dry Gin paired with fragrant Vermouth is the perfect match for Gordal Olives or Smoked Salmon

12



10

11

9

10

10

31

20

27

38

24

29

21

6

7

6

6

6

Grape & Grain Highball

Complex and mouth watering cocktail to match perfectly with Puffed Pork Skin or Farmhouse Terrine

12