



11 - 17 December

SET MENU

2 courses 18

3 courses 23

Grilled purple sprouting broccoli, cashew cream, hens egg, smoked paprika v VEA GFA (Rioja Blanco, Spain)
Salt cod fishcake, sauce gribiche (Muscadet, France)

Crisp ham hock, trotter braised beans, parsley sauce (Tinta Roriz/Touriga Nacional, Portugal)
Pumpkin ravioli, chestnut cream, raw sprout pesto, sage pangrattato v (Verdicchio, Italy)

Chocolate orange sponge, chocolate sauce, creme fraiche v (Black Muscat, USA)
Basque cheesecake, berry compote (Sauternes, France)

SMALL PLATES

Serrano ham, rapeseed oil GF	5.5
Kentucky fried artichokes, roast garlic mayonnaise v	4
Hambleton sourdough, Estate dairy cultured butter v	6.5
Trio of manchego croquettes, Serrano ham, Kentucky fried artichokes	12
Sunflower seed houmous, pickled turnips, candied cashews, sourdough toast DF VE GFA	6
Manchego croquettes	4.5

STARTERS

Brixham half-shell queen scallops Rockefeller GFA (Macon Villages, France)	12.5
Smoked mackerel, BBQ new potatoes, pickled onion, creme fraiche GF (Gruner Veltliner, Austria)	10.5
Game terrine, carrot remoulade, toast GFA DF (Rioja Gran Reserva, Spain)	10.5
Burrata, marinated artichokes, kale pesto GF v (Malagoussia / Assytiko, Greece)	12.5
Just a nice autumn salad, Berkswell cheese, hazelnuts GFA DFA (Fleurie, France)	9

MAINS

Flat iron steak, garlic & parsley butter, Koffmann fries GFA (Malbec, Argentina)	26
Grilled lamb shoulder, crown prince squash, hazlenut & pistachio dukkah, yoghurt and mint GF (Pinotage, South Africa)	26
Pan fried sea trout, chorizo, puy lentils, kale GF DF (Rioja Blanco, Spain)	24
Roast onion risotto, maple glazed celeriac, pickled pear, charred spring onion GF v (Verdicchio, Italy)	18
Roast cod, creamed potato, spinach, sweetcorn and red pepper salsa GF (Sauvignon Blanc, New Zealand)	25
Pork T-bone, chimmichurri, 'nduja, cream cheese, cavolo nero GF (Primitivo, Italy)	24

SIDES

House salad / Sautéed greens, hazelnuts GF v VE	4.5
Triple cooked chips v VE / Creamed potato, mature cheddar v VE	5
Truffle & parmesan chips	5.5

PUDDINGS

Chocolate & salted caramel delice, Chantilly cream v (Black Muscat, USA)	9.5
Savarin, poached pear, praline, burnt white chocolate v (Sauternes, France)	9
Rice pudding Bavorois, poached quince v GF (Sauternes, France)	9
Apple tarte tatin, vanilla ice cream DFA please allow 20 minutes (Sauternes, France)	9.5
Selection of three British cheeses, oat biscuits, Eccles cake, celery, grapes GFA (Tawny Port, Portugal)	15

CHEESE

Godminster Vintage

The signature smoothness of Godminster's vintage cheddar puts it firmly at the heart of a cheeseboard. This multi-award-winning organic cheese, created in the heart of Somerset is a deliciously melt-in-the-mouth cheddar cheese made to a traditional 90-year-old recipe and matured for up to 12 months,

Cow's milk, pasteurised

Blue Monday v

This is a rich, pasteurised, blue cow's milk cheese created by Alex James, a former band member of Blur, turned cheesemaker. Faintly sweet, intensely savoury, spicy, and a rich, complex flavour. The cheese has bold cracks and blue streaks with a thin natural rind.

Cow's milk, pasteurised

Baron Bigod

Baron Bigod is the finest traditional Brie-de-Meaux style cheese produced in the UK and one of only a handful of its type in the world to be made by the farmer on the farm. Beneath the nutty, mushroomy rind, Baron Bigod has a smooth, silky golden breakdown which will often ooze out over a delicate, fresh and citrusy centre.

Cow's milk, pasteurised

DESSERT WINE

			75 / bottle
Black Muscat, Elysium, Quady	37.5cl	(California, USA)	8 / 37
Sauternes, Château Suduiraut	37.5cl	(Bordeaux, France)	10 / 46

PORT

			75 / bottle
LBV Port, Barros		(Douro, Portugal)	6.5 / 60
10 Year Old Tawny Port, Barros		(Douro, Portugal)	7.5 / 70

TEA AND COFFEE

Arrosto coffee -			3.25
Double espresso, Americano, macchiato			3.75
Flat white, cappuccino, latte			
Birchall teas - Great Rift Breakfast Blend, Great Rift Decaf , Virunga Earl Grey,			small pot 3.25
Mao Feng Green Tea, Peppermint, Chamomile, Lemongrass & Ginger, Red Berry & Flower			large pot 6.25