AUTUMN DINNER MENU

KITCHEN BITES

small and bursting with flavour, the perfect start to your meal - we recommend 2 or 3 to share CAULIFLOWER BITES, maple & sriracha glaze (ve) WHIPPED ROQUEFORT, candied walnuts, cornetto £6.5 £8 NOCELLARA OLIVES (gf)(ve) £5 CHICKEN & CHORIZO CROQUETTES, saffron aioli £8 CRISPY SESAME PRAWN TOAST, sriracha mayo ARTISAN BREADS, sea salt cultured butter (gf-req) £4 £9 ROBATA GRILL **STARTERS** Dunwood Farm 28 day dry-aged Himalayan salt cuts SMOKED SALMON PASTRAMI £13 textures of heritage beetroot, dill emulsion (gf) £32 **100Z SIRLOIN** garlic butter, fries, onion ring, watercress (gf-req) BLACK PUDDING HASH BROWN £11 apple & port ketchup, fried egg, crispy skin, cider jus £38 **8OZ FILLET** TRUFFLED MUSHROOM RISOTTO garlic butter, fries, onion ring, watercress (gf-req) crispy hens' egg, ip8 vinegar, doddington cheese (gf-req) GLAZED PORK CHOP £27 ARTICHOKE VELOUTE £10 creamed potatoes, homemade apple treacle, pickled fennel (gf) artichoke crisp, coffee syrup, roasted hazelnuts (gf)(ve-req) MAIN PLATES £32 COAL-SMOKED MONKFISH TAIL £32 VENISON LOIN confit onion, pickled mussels, kampot pepper sauce (gf) ragu fritter, miso & whiskey celeriac, pickled blackberry jus BRAISED BEEF £25.5 CHICKPEA DHAL £21 smoked mash, mushroom ketchup, beef fat carrot, pickled cauliflower bhaji, coconut mint yogurt, pomegranate, puffed mustard seed jus (gf-req) *wild rice (gf)(ve-req)* £25 BASIL CRUSTED COD £24 RIGATONI ALLA VODKA chorizo & butter bean chowder, pimentón butter sauce (gf-req) spicy tomato sauce, creamy burrata, crispy basil (ve-req)

SIDES

CUMIN CARROTS, maple granola. feta (v)(gf)	£5.5
Truffle & Parmesan fries (ve)(gf)	£6.5
CAULIFLOWER CHEESE (v)	£6.5
CABBAGE & BACON, fried egg (v)	£5.5
PEPPERCORN BEEF FAT CHIMICHURRI	£4

Dunwood Farm specialist cut

CHATEAUBRIAND £75 FOR 2

fries, creamed cabbage, onion ring, peppercorn sauce (gf)

A 10% OPTIONAL SERVICE CHARGE IS ADDED TO YOUR BILL. THIS IS GIVEN ENTIRELY TO FOOD, BAR, KITCHEN & PORTER TEAMS. IF YOU'D LIKE TO OPT OUT JUST LET US KNOW. WE HAVE TAKEN STEPS TO CONTROL THE UNINTENDED PRESENCE OF ALLERGENIC INGREDIENTS IN OUR FOOD & KITCHEN, BUT WE CANNOT FULLY GUARANTEE IT.