

Winter/Christmas Menu

served from 25th November 2021

Thursday – Saturday
6pm – 9pm

starters

Crab raviolo, consommé, toasted hazelnuts 8

Seared pigeon breast, beetroot, wild mushroom, fennel salt chips (gf) 8

Cullen skink, Stornoway black pudding, pearl barley, confit leek (gfo) 7

Caramelised onion tarte tatin, almond cream, walnut & chive salsa (vg) 7

Chicken liver parfait, apricot & cranberry gel, sablé (gfo) 7

Pea & fennel risotto, semi dried cherry tomatoes, caperberries, parmesan (gf,v) 7

mains

West country venison, pomme purée, Oxford sauce, heritage carrot, celeriac,
thyme & orange braised haunch bon bon (gfo) 25

Seared stone bass, squid ink & cockle arancini, crayfish cream, charred gem (gfo) 22

Roasted crown prince squash, heritage carrot, rainbow chard, cashew, braised red onion, harissa (vg) 16

Chargrilled beef sirloin, hash brown, English mustard doughnut, pickled fennel & rocket, peppercorn sauce 24

Goose breast, smoked pancetta boudin, dauphinoise, buttered sprouts, cherry gel, bread sauce, (gfo) 24

Hake fillet, confit fennel & cavolo nero, sauce vierge, 'nduja & shrimp croquettes (gfo) 21

Wild mushroom, spinach & chestnut shortcrust pie, beet, parsnip purée, spiced cauliflower, torched leek (v) 16.5

desserts

Stracciatella bavarois & dark chocolate profiterole, strawberry cream 6.5

Steamed figgy pudding, stollen, kirsch berry mess 6.5

Advocaat crème brûlée, lavender shortbread, orange sorbet 6.5

Dorset Blue Vinny, Bath soft, onion seed crackers, chutney 8

Vegan dessert option available.

(gf)- gluten free, (gfo)- gluten free option available, (v)- vegetarian, (vg)- vegan

All dietary requirements can be catered for. Please ask.
An optional 10% service charge will be added to your final bill.