

## COCKTAILS

COCKTAIL OF THE DAY

SEASONAL G&T

Sommelier selected carafe of white or red (500ml)



## Starters

Hand rolled rigatoni, baked squash, Berkswell gratin

Baked heritage beetroot, gochujang, sesame crumble,  
whipped ricotta



## Mains

Roasted Cornish line caught plaice, confit potato, cucumber,  
trout roe, brown butter emulsion

Roast Cumbrian cob chicken, hazelnut & truffle oil, corn stuffing,  
sprouting grains, grilled onion, chicken reduction

Homemade casarecce pasta, bocconcini,  
Isle of Wight tomato, pecorino

Josper grilled Aynhoe park fallow deer haunch,  
cooked over charcoal, served with large leaf salad,  
triple cooked chips, béarnaise or peppercorn sauce  
(+8 supplement)



3 courses 35

3 courses 42 (with cocktail)

3 courses 45 (with wine carafe for two to share)

## September Eat Out to Help Out

3 courses 25

(valid throughout September, Tuesday - Saturday lunch & Tuesday - Friday 6 - 6.30pm)  
(does not include drinks)

Discretionary service charge of 12.5%

Please ask a member of management for further information  
on ingredients in our food which contain allergens

## BRITISH AND EUROPEAN CHEESES



Cheese selection,  
served with spiced pear and golden raisin chutney  
(+5 supplement / +10 extra course)

(Please ask a member of staff for our current selection)

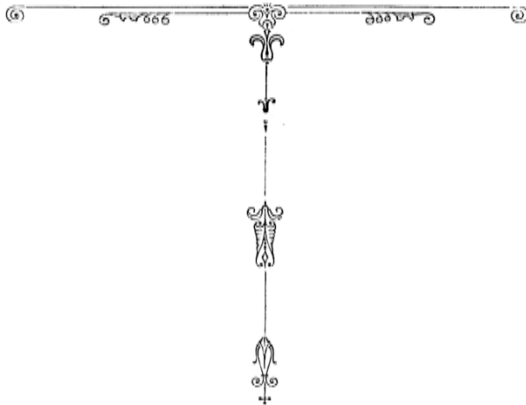
## DESSERTS



Bread & butter pudding, chocolate anglaise,  
vanilla ice-cream

Coconut panna cotta, lime & lemongrass granite,  
peach, black olive

Selection of ice-creams & sorbets



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