



## COCKTAILS

COCKTAIL OF THE DAY

SEASONAL G&T

Sommelier selected carafe of white or red (500ml)



## Starters

Yorkshire beetroot & bomba rice paella, cured Cornish cod,  
sea beet, mint

Pressed pork knuckle & Cumbrian cob chicken terrine,  
celeriac, grain mustard jelly, sourdough



## Mains

Honey & clove spiced pork cheeks, parsley root puree, shallot,  
English spelt & apple

Miso glazed pollock, cima di rapa, aubergine & tamarind puree,  
lemon

Truffle butter glazed casarecce, pecorino, Delica squash velouté,  
toasted pumpkin seeds

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



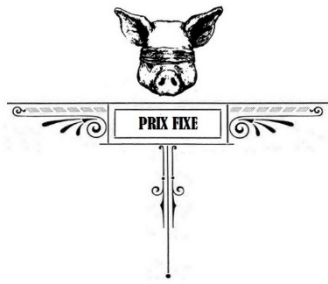
## BRITISH AND EUROPEAN CHEESES



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)

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

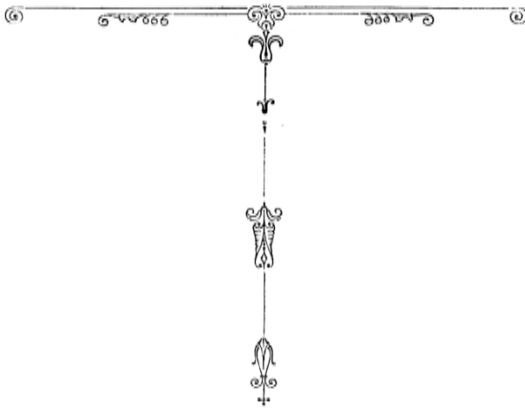


## DESSERTS



Vanilla & nutmeg custard tart, yoghurt ice-cream, red currant  
70% chocolate ganache, poached William pear, coconut anglaise

Selection of ice-creams & sorbets



3 courses 35

3 courses 42 (with cocktail)

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

### November Eat Out to Help Out

3 courses 25

(valid through November Tuesday - Saturday lunch & Tuesday – Friday 5 - 6pm)  
(does not include drinks)

Discretionary service charge of 12.5%