

This menu is made to be enjoyed your way, whether you're here for a few small plates & a glass of something chilled, or to settle in for a longer journey through the season. The kitchen will pace & present everything with care, as a thoughtfully composed flow of dishes.

## SNACKS

Kalamata Olives	4
'Fish 'N' Chips'	3
Old Winchester & Onion Jam Tartlette	4
Virtuous Ale Sourdough   Cultured Butter   Whipped Pork Fat	3
Venison & Green Peppercorn Salami	8

## SMALL PLATES

Chicken, Smoked Ham & Charcuterie Galantine   Leek   Mustard	12
Jerusalem Artichoke   Smoked Ricotta   Malt Caramel	12
XL Scallop   Smoked Lardo   Celeriac   Champagne	14
Whitby Crab   Kholrabi   Nashi Pear   Ajo Bianco	14

## TO SETTLE IN

Yorkshire Duck Breast   Red Cabbage   Beetroot   Pink Pepper	28
Lemon Sole   Dulce Seaweed   Cockles   Sea Beet	30
Salt Aged Beef Rump Cap   Beer   Onion   Trompettes	32
Amaretti & Pumpkin Agnolotti   Maitake   Chestnuts	28
Grilled Hispi Cabbage   Miso Butter   Crispy Onions   Fermented Garlic	6
Truffled Creamed Potatoes   Chives	6

Artisan Cheeses from The Courtyard Dairy   Crisp Breads & Preserves (4pc)	15
	(7pc) 20

## FROM THE PASTRY

Ice Cream Sundae, your way	7
Tomlinson's Rhubarb   Madagascan Vanilla   Rice Pudding Mousse	10
Manjari Dark Chocolate   Banana   Hazelnut   Smoked Salt Ice Cream	10
Mascarpone   Salted Caramel   Poached Pear   White Chocolate	10

## FOR AFTERS

Nespresso Coffee	4
Tonka Bean Fudge   Raspberry Macaron   Lemon Cheesecake Swiss Roll	(ea) 2

For allergies & dietary requirements please speak to a member of the team.

Our 3 AA Rosettes reflect a commitment to quality, not formality