



SEASONAL WELCOME

Baron Bigod | Autumn Truffle

Pork Belly | Apple | Pink Peppercorn

Ale Sourdough Bread | Chive Butter

STARTERS

Scallop | Caramelised Cauliflower | Salted Grape

Cured Chalk Stream Trout | Horseradish | Dill

Duck Liver | Damson | Brioche

Hen of the Woods | Confit Yolk | Parsley Root | Smoked Onion

MAINS

Venison Loin | Celeriac | Quince | Walnut

Line Caught Bass | Artichoke | Bouillabaisse

Young Moorland Grouse | Beetroot | Brambles | Jus Gras

Delicia Squash | Gnocchi | Penny Bun

Heirloom Kales (£6) Baby Ratte Potatoes (£6)

DESSERTS

Bramley Apple Cheesecake | Pecan | Honeycomb

Valrhona Manjari Chocolate | Popcorn | Miso Caramel

Victoria Plum | Toasted Almond | Ice Cream Sandwich

Artisan Cheeses from The Courtyard Dairy (Or as an additional course £15)

Coffee and Treats (£6)

* £ 5 4, 2 COURSES

* £ 6 5, 3 COURSES

*Includes Seasonal Welcome and Warm Sourdough with Pork Butter