



Ten shared plates | £35pp

Available Mon–Thu 12.30–14.45 & 18.00–19.00

Nibbles

Venison Scotch Egg, Black Pudding, Pickled Walnut Ketchup (Su, E, G, N)
House Baked Garlic and Olive oil, Focaccia, Balsamic Dip (G, Su)
Prawn & Lobster Toast, Gochujang Mayonnaise, Sesame (Cr, G, So, Se, E, Mu, Su)

Small Plates

Oxtail Stuffed Potato Skin, Herb Crumb (Su, D,)
Hash Brown, Pickled Onion, Yolk Jam, Toasted Yeast (D, E, Su)
Fish Finger, Tartare Sauce, Gribiche (F, G, E, Su, Mu)

Add wave of pasta (£10pp)

Rigatoni, Braised Venison, Parmesan, Chive (Ce, G, Su, D, E)
Linguini, Crab, Chilli, Lemon, Pangrattato, Tomato (G, D, Cr, Su, E)

Large Plates

Chalk Stream Trout, Ratatouille, Saffron Aioli, Bouillabaisse Sauce (F, D, Mu, E, Su)
Duck Leg, Panang Sauce, Crispy Chilli Oil, Cavolo Nero (Su, N, Cr, F,)

Desserts

Triple Layer Chocolate Mousse, Macerated Cherries, Coco Nib Tuile, Cherry Sorbet (D, So, E)
Lemon and Blackberry Choux Bun, Lemon Short Bread, Toasted Meringue Stick, Coconut Sorbet (G, D, E)

Addition Petit Fours & Coffee £7.5 pp

Whilst every effort is made to manage allergens, our dishes are prepared in the same kitchen and traces may be present.

**Ce- celery, G- gluten, Cr- crustaceans, E- eggs, F- fish, L- lupin, D- dairy, Mo molluscs,
Mu- mustard, N- nuts, Pe- peanuts, Se- sesame, So soya, Su-sulphites.**

G*-Could be done without gluten, N*-Could be done without nuts

Please speak to a member of staff if you have any questions about our dishes.
If you have any food allergies, intolerances, or dietary requirements, please let us know at the time of ordering. We apply a discretionary service charge of 12.5% to all tables, of which 100% goes to our staff