

Classic Set

September

£53

To Start

Pork & fennel scotch egg, burnt onion purée gf

Chicken liver parfait, crumpet, pear chutney

Home cured trout, crème fraîche, smoked beetroot, pickles gf

Jerusalem artichoke soup, goat's curd v gf

Main Course

Salt baked celeriac, cobnuts, hazelnut cream pb gf

Supreme of chicken, sage & walnut pesto, fennel, roasted grape & candied walnut salad

Cornish fish stew, Isle of Wight tomato, fennel, croutons, rouille

Lamb shoulder shepherd's pie, buttered chard, lamb & port jus gf

To Follow

Apple & blackberry crumble, crème anglaise v*

Brioche bread & butter pudding, custard v

Dark chocolate torte, sea salt caramel v gf

British cheese plate: Wigmore, Montgomery Cheddar & Long Clawson, chutney, grapes & biscuits v [+ £5]

To Finish

Cafetiere coffee & salted caramel brownie bites v [+ £5]

Glass of port / Sauternes [+ £8]

v (vegetarian) pb (plant based/vegan) v* (vegetarian, but available plant-based on request) gf (gluten ingredient free)

Please be aware that food containing allergens is prepared in our kitchen, meaning we cannot completely guarantee their absence

A discretionary 12.5% service charge will be added to your bill and shared gratefully and in entirety by our team

Chef's Set

September

£67

For the Table

Sourdough bread & salted butter v

To Start

Hen of the woods, pearl barley orzotto, penny bun mousse pb

Venison tartare, smoked garlic aioli, shaved Spenwood, croutons

Wild boar croquette, sultana & caper purée, pickled shallot gf

Cornish crab on toast, fried brioche, dill oil

Main Course

Beef wellington, dauphinoise potatoes, parsnip puree, buttered greens, bone marrow jus

Suffolk pork belly, colcannon, black pudding bonbon, apple & cider sauce

Delica pumpkin, stilton sauce, pumpkin seeds, sage v gf

Turbot fillet, clams, samphire, brown butter, leek gratin gf

To Follow

Pear tart tatin, almond ice cream v

Burnt cheesecake, blackcurrant compote v gf

Dark chocolate torte, sea salt caramel v gf

British cheese plate: Wigmore, Montgomery Cheddar & Long Clawson, chutney, grapes & biscuits v

To Finish

Cafetiere coffee & salted caramel brownie bites v [+ £5]

Glass of port / Sauternes [+ £8]

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Canapes

Available for parties of 20 and more
£22 per person for 6 choices, £33 per person for 10 choices

Earth

Wild mushroom arancini, penny bun purée pb
Delica pumpkin, stilton, melba toast v
Potato dauphinoise, shaved Spenwood v gf
Smoked beetroot blinis v*

Land

Pork & fennel scotch egg, burnt onion ketchup gf
Pork belly skewers, wholegrain mustard & honey glaze
Venison tartare, roast garlic aioli, toast
Wild boar croquette, sultana & caper purée gf

Sea

Cornish crab, fried brioche
Cured Hampshire trout, crème fraîche, sourdough
Grilled prawn skewers, aioli gf
Fried native oysters, tartare sauce gf + £3

Heaven

Bread & butter pudding bites v
Salted caramel brownie bites v

Bigger Bites & Bowls

Bigger bites count as 2 of your canapé choices

Shepherd's pie bowl, port & lamb jus gf
Cheeseburger sliders, Oglesfield, rosemary & tomato relish
Prawn cocktail rolls, baby gem, thousand-island

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