

botanical martini 14.00
oxford physic gin,
thyme, served dry

**glass of
champagne 14.95**
andre clouet,
grand cru, bouzy

served 12 noon to 11pm daily

white bean, kale & rosemary broth 8.00

duck & foie gras terrine, vegetable piccalilli, toasted sourdough 14.00

salad of ruby beetroots, walnuts & sheep's curd 8.50

cornish crab, blood orange, fennel & dill 14.50

seared king scallops, shallot purée & crispy sage 15.50

twice baked goats cheese & thyme soufflé, bitter leaves 9.00

prawn & avocado cocktail 10.50

house cured salmon, celeriac & apple remoulade 11.00

lamb rump, buttered turnips, onions & roast kidney 26.00

pork cutlet, roasted jerusalem artichokes & chestnuts 24.00

chicken, leek & chanterelle pie, hispi & creamed potatoes 19.50

pot roasted red cabbage, cashew butter & apple salad 17.00

smoked haddock & salmon fishcakes, tartare sauce & spinach 19.50

55 day matured ribeye, hand cut chips, green salad & parsonage butter 34.00

wild garlic & roasted fennel risotto 19.00

fillet of sea bream, cornish crab sauce & sprouting broccoli 24.50

salads

seasonal vegetables 17.50

salsify, rainbow chard,
artichokes & ruby beetroots

chicken, ham & comté 19.50

tarragon mayonnaise

seafood 21.50

white crab, greenland prawns,
hot smoked salmon & dill

hand cut chips

all sides 4.50

creamed potatoes

butter braised hispi cabbage

tenderstem broccoli

apple, fennel & watercress

cauliflower cheese

'our chefs will make every effort to accommodate any special requests'