



## pike room

game terrine, beetroot chutney & parsley salad  
house cured salmon, horseradish & pickled cucumber  
twice baked goat's cheese & thyme soufflé, bitter leaves  
cornish crab mayonnaise, fennel & dill

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45 day matured ribeye, hand cut chips, green salad & bone marrow butter  
butternut squash, chestnut & sage risotto  
halibut, parsley sauce, tenderstem broccoli & creamed potatoes  
crisp belly of pork, braised turnips, apples & girolles

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maple syrup & bay roasted pear, vanilla ice cream  
crème brûlée  
warm bitter chocolate tart, pistachio ice cream  
shropshire blue, double barrel poacher & driftwood, biscuits & chutney

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

we cannot guarantee total absence of allergens,  
please advise us if you have an allergy or specific dietary requirement