

# DINNER MENU

2-courses £65.00

3-courses £80.00

## SNACKS

OUR BREAD  
*Hendo's butter*

### To Start...

POTATO RISOTTO  
*Jerusalem artichoke, beer braised onions &  
rapeseed mayonnaise*

BEEF TARTARE  
*confit egg yolk, nasturtium, old Winchester,  
marmite crumpet*

SMOKED TROUT RILLETTE  
*dill cucumber, apple, grapefruit,  
sorrel and rocket essence*

BUTTERNUT SQUASH TORTELLINI  
*pumpkin seed granola, sage hollandaise*

## To Follow...

CORNISH COD LOIN  
*leek mosaic, mussels, potato chowder*

RABBIT SADDLE  
*prune farce, baby carrot and turnip,  
rabbit leg terrine, dukkha*

SALT BAKED CELERIAC  
*miso apple caramel, hassle-back potatoes,  
fennel, shallot & tarragon*

DUO OF BEEF  
*fillet, hen of the woods, savoy cabbage,  
ox cheek cottage pie  
(£10.00 Supplement)*

### SIDE - £5.00

SEASONAL GREENS  
*tender-stem broccoli, cavolo nero  
& brown butter crumb*

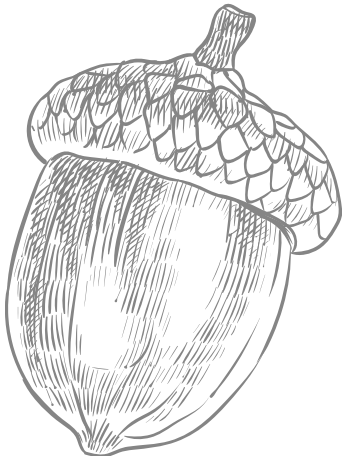
PARSNIPS  
*honey roast baby piccolo parsnips*

### To Finish...

CEREAL MILK PANNA COTTA  
*blueberry and pumpkin seed granola,  
blueberry ice cream*

'TIRAMISU'  
*coffee liquor, spiced ginger cake, chocolate cremeux,  
crystalised hazelnuts and mascarpone ice cream*

RASPBERRY SOUFFLE  
*white chocolate ice cream*



PLEASE MAKE OUR TEAM AWARE OF ANY DIETARY  
REQUIREMENTS OR ALLERGIES

PLEASE NOTE A DISCRETIONARY 12.5% SERVICE CHARGE  
IS ADDED TO ALL FOOD & DRINK