



Dinner menu, served until 8.30pm

FOR THE TABLE

- Italian mixed olives / vg 5
- Baked sourdough, whipped bone marrow butter / v 5.5
- Wild mushroom and parmesan arancini / v 6.5
- Pan fried Argentinian prawns, chilli & garlic butter, focaccia / 9.0

SMALL PLATES AND SHARERS

- Native scallops, parsley & garlic butter, pangrattato / 16.5
- Rabbit & pistachio terrine, chicory jam, toasted sourdough / 9.5
- Mackerel rilette, house pickles, toasted sourdough / 9.0
- Girolles, celeriac rosti, mulled wine currants, macadamia, sage / vg 9.5
- Wild boar tortelloni, autumn truffle, parmesan / 14.5

MAIN COURSE

- Wild game pie, buttered seasonal greens, butter mash / 18.5
- Wild boar & apple sausages, butter mash, braised fennel, red wine gravy / 17.0
- Hot smoked chalk stream trout, crispy pomme anna, creme fraiche, keta caviar, rye crumb / 23.0
- Hispi cabbage schnitzel, black garlic butter, leek oil / vg / 17.0
- 8oz Hertfordshire sirloin steak, peppercorn sauce, watercress, triple cooked chips / 29.5

SPECIALS

- 17oz dry T-Bone steak, peppercorn sauce, watercress, triple cooked chips (to share) / 45.0
- Braised ox cheek bourginon, pancetta, forest mushrooms, button onions, pomme aligot / 21.0
- Squab pigeon breast, confit leg pithivier, celeriac puree, cavolo nero, redcurrant jus / 23.0

SIDES

- Pomme aligot / 6.0
- Pomme Anna / 6.0
- Triple cooked chips / 6.0
- Buttered seasonal greens / 6.0
- Creamed spinach / 6.0
- Garden salad / 6.0

Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements

We cannot guarantee the absence of traces of nuts or other allergens. Many of our dishes can be adapted for gluten or dairy free. An optional 10% service charge will be applied to your bill. All of which goes to the staff. (v) vegetarian / (vg) vegan