

NOVEMBER

SNACKS FOR THE TABLE

- Marinated Gordal Olives 4
- Wild Farm Focaccia, Olive Oil 5
- Whipped Smoked Cod's Roe, Celery, Chicory 7
- Padron Peppers, Lemon, Sea Salt 6
- Sausage Roll, House Ketchup 8
- Pork Scotch Egg, Chop Sauce 8

Artisan Cheeses & Charcuterie, House Pickles 19

STARTERS

- Celeriac, Truffle & Almond Soup 8
- Pate de Campagne, Piccalilli 12
- Roscoff Onion Tarte Tatin, Colston Bassett, Watercress 11
- Grilled Prawns, Lemon, Chilli Butter 13

VEGETABLES

- Spiced Roasted Cauliflower, Coolea, Fennel, Pistachios 15
- Roasted Young Carrots, Ewe's Cheese, Walnuts, Carrot Vinaigrette 12.5

MAINS

- Roasted Partridge, Pickled Radicchio, Pancetta, Quince 27
- Glenarm Steak Frites, Garlic Butter 28
- Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21
- Roast Cod, Winter Kales, Lemon Butter Sauce 27
- Grilled Half Cotswold Chicken, Chorizo & Beer Butter 23
- Steak & Ale Pie, Creamed Potatoes, Madeira Gravy 23
- Sauces Of The Day 4

SIDES ALL 5

- House Cut Chips or Fries
- Baked Sweet Potato
- Autumn Greens
- Bitter Leaf Salad
- Roasted Root Vegetables

