

## DECEMBER

### SNACKS FOR THE TABLE

- Sourdough, Whipped Glastonbury Butter 5  
Marinated Gordal Olives 4  
Salt & Chilli Roasted Cashews 4  
Padron Peppers, Lemon, Sea Salt 8  
Scotch Egg, Pub Sauce 8  
Sausage Roll, Chop Sauce 8  
Beech Smoked Anchovy & Olive Gilda 7  
Whipped Butter Beans, Gremolata, Celery, Chicory 4.5

### **Artisan Cheeses & Charcuterie, House Pickles 19**

### STARTERS

- Burrata, Roasted Beetroots, Black Figs 14  
Spiced Parsnip Soup, Whipped Crème Fraiche 9  
Severn & Wye Smoked Salmon, Rye Bread, Lemon, Dill 12  
Duck Liver Parfait, Blood Orange Chutney 10  
Glazed Bacon Ribs, Winter Slaw 11

### VEGETABLES

- Roasted Cauliflower, Pomegranate, Tahini, Golden Raisins, Hazelnuts 15  
Puntarella, Celery, Winter Radish, Parsley 12.5

### MAINS

- Angus Sirloin, Grilled Endives, Pecorino 29  
Baked Hake, Butter Beans, Nduja, Cavolo Nero 26  
Fennel Sausages, Castelluccio Lentils, Spinach, Salsa Verde 19  
Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21  
Cow Pie, Creamed Potatoes, Madeira Gravy 23  
Coq Au Vin 21 / 40

### SIDES 5

- Thick Cut Chips or Fries  
Winter Greens, Walnut Pesto  
Molasses Braised Red Cabbage  
Roasted Root Vegetables  
Creamed Potatoes

*Please Inform Your Server If You Have Any Allergies.  
Please note that a 15% service charge will be included in your final bill.*

[Click for Calories & Allergens](#)

