



Inspired by seasonality and provenance.  
Vegan options available on request

Today's Bread, Cultured Butter (v) 3.0

### Starters

Leek and Parsley Soup, Crème Fresh 7.0  
Mackerel Soused in Cider, Grape, Black Garlic, Mustard 8.5  
Scallop, Yeasted Garlic, Mushroom Tea 11.5  
End of Summer Salad, Yellisons Goats Curd (v) 7.5  
Cured Pigeon, Hedgerow Bits, Walnuts 9.0

### Mains

1 Year Old Welsh Lamb, Lamb Fat Carrots, Pain D'epices 23.0  
Cornfed Chicken 'Truffled', Potato Press, Lovage, Shallot, Girolle 18.5  
Duck Breast and Faggot, Seasonal Offerings 23.0  
Stone Bass, Smoked Cheshire Tomato, Menai Mussels, Sea Herbs 17.5  
Jerusalem Artichoke and Truffle 'Porridge', Slow Cooked Egg, Trompette 14.0

### Sides 4.0

Fries or Fat Chips - Add Truffle Salt, Cheddar Shavings (1.0)  
Gem Dressed in Smoked Garlic (v)  
Malt Glazed Carrots  
Leeks and Bacon in Smoked Cream

### Desserts

Michael Cluzel Dark Chocolate, Sweetened Beetroot 8.5  
Selection of British Cheeses, Traditional accompaniments (v) 10.0  
Raspberries, Lemon, Verbena 7.0  
Burnt Orange Tart, Malt Ice Cream 7.5  
Jamaican Ginger Cake, Sugar Baked Pineapple, Ginger Beer Ice Cream 7.5