



Inspired by seasonality and provenance.
Vegan options available on request

Today's Bread, Cultured Butter (v) 3.0

Starters

Smoked Cheshire Potato, Beer and Onion Velouté 7.0

Mackerel Soused in Cider, Grape, Black Garlic, Mustard 8.5

Scallop, Yeasted Garlic, Mushroom Tea 11.5

'30 Mile Salad', Yellisons Goats Curd (v) 7.5

Treacle Glazed Pigeon, 'The Forest Floor' 9.0

Mains

1 Year Old Welsh Lamb, Lamb Fat Carrots, Pain D'epices 23.0

Cornfed Chicken 'Truffle', Girolles, Sweetcorn, Polenta 18.5

Duck Breast and Faggot, Pear, Celeriac, Lovage 23.0

Stone Bass, Smoked Cheshire Tomato, Menai Mussels, Sea Herbs 17.5

Jerusalem Artichoke and Truffle, Slow Cooked Egg, Best Mushrooms we can find 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

Braised Red Cabbage

Desserts

Michel Cluizel Dark Chocolate, Whiskey, Orange 8.5

Selection of British Cheeses, Traditional accompaniments (v) 10.0

'Not Quite Toffee Apple', Apple, Muscovado, Hazelnut 7.5

Smoke Salt Caramel Tart, Espresso Ice Cream 7.0

Jamaican Ginger Cake, Plum Jelly, Ginger Beer Ice Cream 7.5