



#### STARTERS

##### **Soup of the day (V)**

*Please ask your server for today's selection*

##### **Cured Scottish Salmon (GF)**

*Lemon yoghurt, sea herbs, Avruga caviar*

##### **Duck Liver Spread**

*Toasted Brioche, preserved cherry*

#### MAINS

##### **Gressingham Chicken Breast (GF)**

*White bean puree, baby courgette and chicken reduction*

##### **Pulled Angus Short Rib Beef Burger**

*Colston Bassett blue cheese, Colman's mustard mayonnaise, Brioche bun*

##### **Salt-Baked Jerusalem Artichokes (V)**

*Pearl barley, woodland mushrooms, rock chive*

#### DESSERT

##### **Baked Lemon Meringue Pie**

*Lemon curd, meringue, raspberry, strawberry,  
basil*

##### **House-made Ice cream & sorbet**

##### **British Cheese**

*Condiments, breads and crackers*

#### SIDES

##### **Maldon Salt Skin-On Fries (G) (V) £5**

##### **Mustard Hispi Cabbage, Bacon Lardons £6**

##### **Butter Mashed Potato £5**

##### **Seasonal Greens Salad (G) (V) £5**

2 Courses and 1 hot drink for £21,00\*

\*Available Monday-Friday from 12pm-2pm

# Special wines

## White Wine

<i>Cara Nord</i> Conca de Barbera (Spain) 2016	£37
<i>La Marimorena Albarino</i> Pontevedra (Spain) 2016	£52
<i>Contino Rioja</i> (Spain) 2016	£75
<i>Reisling</i> Petaluma Clare Valley (Australia) 2016	£68
<i>Pinot Grigio</i> Aristocratico Trentino (Italy) 2017	£41

## Red Wine

<i>The Motorcycle Marvel</i> Grenache, Carignan, Shiraz, South Africa 2016	£47
<i>Esporao</i> Portugal) 2015	£52
<i>Ham Factory</i> Crianza(Spain)	£70
<i>Goldernts</i> Neusiedlersee Zweigold 2015	£45