



STARTERS

Belly Pork - Brown Sugar - Cauliflower - Apple - 12

Langoustine - Bisque - Spring Onion - 13

Venison Tartare - Cured Yolk - Pickled Shallot - 12

Wye Valley Asparagus - Miso - Tea Egg - 12

MAINS

Salmon - King Oyster Mushroom - Pesto Risotto - 24

Almond - Chive - Potato - Ravioli - Almond Velouté - 21

Lamb - Pea - Onion - Gastric - Jersey Royal - 25

Beef - Garlic - Broccoli - Smoked Brisket - 27

DESSERTS

Local Rhubarb - Custard - Ginger - 8

Pistachio - Praline - Caramel - Choux - 8

Homemade Ice Creams & Sorbets - 6

Local & Continental Cheeses - Oatcakes - Chutney - Celery - Grapes - 11

WE ENDEAVOUR TO USE LOCAL PRODUCE WHEREVER POSSIBLE

**Service charge is not applied to your final bill. Any gratuity is at the discretion of our guest.
Allergy information on all food dishes and any beverages/wine by the glass is available on request**