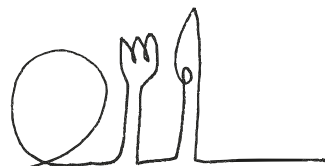


Dinner



STARTER

Vegetable soup, croutons (please ask your server for today's soup)	£ 6.0
Padron peppers, olive oil, salt	£ 6.5
Jerusalem artichokes, radicchio, buttermilk	£ 6.0
Mussels, Pancetta, shallots & cider	£ 7.0
Enoki mushrooms, flatbread, smoked butter & thyme	£ 6.5
Goat prosciutto, beer pickled onions	£ 6.5

MAIN

Grilled delica pumpkin, pickled walnuts, lentils, crispy cavolo nero	£ 11.5
Braised cuttlefish, nduja, fennel, pearl barley, runner beans	£ 15.5
Tamworth pork chop, grilled savoy cabbage, apple	£ 18.5
Feather blade steak, tenderstem broccoli, blue cheese	£ 18.5
Guinea Fowl, charred sweetcorn, chanterelles	£ 17.5
Plaice, dill pickle butter sauce, purslane	£ 19.5

SIDES

Chips	£ 4.5
Winter greens	£ 4.5
New potatoes	£ 4.5
Mixed leaf salad	£ 4.5

DESSERTS

Poached blackberries, vanilla ice cream	£ 5.5
Treacle tart, clotted cream	£ 6.5
Burnt cheesecake, sea buckthorn	£ 6.5

CHEESEBOARD

Old Winchester, Young Buck Blue, Pave Cobble, oatcakes, Tomato & habanero relish, honeycomb	£ 12.0
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ASK YOUR SERVER ABOUT ALLERGENS
ALL PRICES INCLUSIVE OF VAT AT 20%
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL