



Dinner

2 Courses £29 / 3 Courses £35

House Bread & Butter

Amuse Bouche

Smoked Beetroot Tartare, Mustard Panna Cotta, Pickled Onion, Pecans, Quails Egg

Honey & Soy Beef Rib, Szechuan Carrot, Wasabi, Peanut, Spring Onion, Buttermilk

Chicken & Pistachio Terrine, Shimeji, Pickled Walnut, Chicken Skin, Tarragon

Grilled Cornish Mackerel, Tartare, Cucumber, Samphire, Lemon, Caviar, Dill

Cauliflower Risotto, Truffle, Blue Cheese, Pumpkin Seed, Hazelnut, Lemon

Prosciutto Wrapped Pork Loin, Apple, Lemongrass, Soy Gel, Pak Choi, Shitake, Teriyaki Jus

Wiltshire Guinea Fowl, Prosciutto & Almond, Sweetcorn, Tenderstem, Cipollini, Ash

Line Caught Cod, Confit Carrots & Ginger, Cashew & Coriander Crumb, Kaffir Lime

Braised Savoy & Onions, Harissa £3.5 Garlic & Herb New Potatoes £3.5

Miso Glazed Aubergine, Quinoa, Dukkah & Pomegranate £3.5

Blackberry Parfait, Apple Frangipane, Elderflower, Honeycomb, Yogurt

Dark Chocolate Marquise, Hazelnut, Cherry, Amaretto, Black Pepper Ice Cream

Peaches & Cream, White Chocolate, Cardamom, Granola

Selection of Artisan Cheeses, Traditional Garnishes [+5]

Petit Fours

We cannot guarantee that all our dishes are 100% free from nuts or their derivatives and our menu descriptions do not contain all ingredients, so please ask your server before ordering if you have any particular allergy or requirement. A full detailed allergen list is available upon request.

Our chefs take every measure when deboning our fish but on occasion bones may be found and our game is wild and may contain shot.



Selection of Artisan Cheeses / [+£5]

Served with Traditional Garnishes

Snowdownian Black Bomber

Waxy, Crumbly Texture, Smooth but Strong, Matured for 12 Months to create a Tangy, Creamy Finish

Cerney Ash Goats Cheese

From the Gloucester Cotswold's, a semi strong concoction of creamy citrus notes, mild and tangy with a mousse like texture

Tunworth Brie

A modern British Classic, loved by all and multi award winning since 2005, brassica & fungal notes, earthy and sweet, with a soft creamy finish. A favorite of the soft cheese world

Barkham Blue

Intense & Severe, a favorite of all chefs across the UK, this cheese is a nightmare to come by and rollercoaster of taste and texture made masterfully by the two hoots cheese company. Strong on the nose, Tangy on the taste buds with the most amazingly soft creamy texture. It doesn't leave anything to be desired. A wonderful cheese.

DIGESTIVE /

Manly Limoncello, 25ml / £4

Frederico Arencello, 25ml / £4

Cocchi di Torino Vermut, 50ml / £6

Junique (Juniper & Wine), 125ml / £7

Macallan Single Malt 12yr, 50ml / £10

Chimney Fire Coffee / Teas

Americano - £2.5

Flat White / Cappuccino - £3

Selection of Teas - £2.5

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