



## À La Carte

Homemade sourdough with Longmans butter or Fontodi olive oil | £3.00  
Nocellara olives | £3.50

### Starters

Winter vegetable broth with kale pesto (v) | £6.50  
Burrata with basil and salt baked heritage beets (v) | £8.50  
Seabass carpaccio with radish and fennel | £9.50  
Duck and Armagnac terrine with cranberry relish | £8.50  
Wood pigeon with celeriac remoulade and toasted hazelnuts | £9.50  
Cornish crab salad with cox's apple, kohlrabi and samphire | £9.50

### Salads

Super food salad, quinoa, broccoli, baby spinach, avocado,  
pomegranate, almond (v) | £10.50  
add hot smoked salmon | £13.50  
Roast chicken, Romaine lettuce, smoked bacon, salad cream dressing | £12.50

### Main Courses

Artichoke tortellini with toasted pine nuts and parmesan (v) | £13.00  
Organic spelt risotto with girolles and garlic chives (v) | £14.50  
Cornish Hake en papillote with cockles and cavalo Nero | £16.50  
Whole lemon sole with shrimps and capers | £18.50  
Free range chicken with squash and sweet potato puree and heritage carrots | £15.50  
Beef cheek carbonade with mash and red cabbage | £18.50

### Side dishes | £4.50

buttered kale | truffle potatoes | roasted root vegetables  
| winter leaf salad | chips

### Desserts | £6.50

Panettone bread and butter pudding with marmalade (v)  
Apple and blackberry crumble with custard (v)  
Date and clementine salad (v)  
Flourless gooey chocolate cake  
Chocolate, vanilla or green tea ice cream  
Montgomery cheddar, Barkham blue and Tunworth with oat cakes and chutney | £11.50

*Afternoon tea available from 2.30pm*

A discretionary service charge of 12.5% will be added to your bill.

We understand that food allergies can present a serious concern for some of our customers. If you would like information on the allergen content of our foods, please speak to a member of staff who will be happy to assist.