

## **A La Carte Menu**

### **The Nibbles**

**Treacle Bread** w/ cultured butter 4.5  
**Smoked Caramel Almonds** 3.5  
**Gordal olives** w/ house-made green sauce 3.5  
**House Cured Goat Salami** 5  
**House Cured Gravlox** w/ peasemeal & exmoor caviar 5  
**Chicken Toast** w/ soy sauce & coriander 5

### **To Start**

#### **Winter Salad**

Caramelised crowdie, spiced pumpkin seeds & rhubarb dressing 10  
**Peterhead Smoked Cod**  
Creamed leeks, dried egg yolk, mussels & whipped potato 12  
**St Brides Farm Chicken**  
Goose liver, celeriac, golden raisin, pickled shallots & rye toast 12  
**Handmade Angolotti**  
Jerusalem artichoke, parsley emulsion, burrata & preserved lemon 11

### **The Middle**

#### **Arran Black Potato Gnocchi**

Sweetcorn, trompettes, caramelised soya & cavolo nero 22  
**Newhaven Monkfish**  
BBQ onion, oyster mushroom & calcot 28  
**Clash Farm Pork**  
Iberico pressa, braised chicory, caramelised hazelnut & teriyaki glaze 27  
**Perthshire Venison**  
Hay baked celeriac, wild garlic, loin & shin 28  
**40 Day Aged Rib-Eye for 2 - £65**  
Triple cooked chips, slow roasted tomato, watercress, bone marrow & smoked anchovy hollandaise

### **The Sides**

**Triple Cooked Chips** w/ rapeseed mayonnaise 4.5  
**Malt & Mustard Roasted Carrots** 4.5  
**Roasted Sea kale, Apple & Walnut Salad** 4.5

### **The End**

#### **Yorkshire Rhubarb Soufflé**

Vanilla custard, pistachio tuile & white chocolate sorbet 9  
**Summer Harvest Honey**  
Buttermilk mousse, candied lemon & bee pollen meringue 9  
**Mille Feuille**  
Newport apples, cinnamon cream, caramel ice cream & hazelnut 9  
**Brie de Meaux Croque Madame**  
Pickled red onion, BBQ sauce & fried duck egg 10  
**British & European Cheese Selection 3, 5, 7**  
w/ Accompaniments 10/14/16