



RESTAURANT

AUTUMN SUNDAY GATHERINGS

BREAD

Bierbrood, whipped butter
Wildfarmed flour, Gilt & Flint IPA, Brue Valley organic butter

TO START

Seasonal soup, bread **V**

Roasted heritage beetroot risotto,
pickled celery, pumpkin seed oil **V**

*vegan option available

Tuna tartare, rye crumb, smoky aioli,
granny smith apple, shiso

Venison carpaccio, roasted plum,
orange dressing, pickled blue radish

TO FOLLOW

Maple roasted Delica pumpkin, puy lentils,
tahini drizzle, dukkha & pomegranate **VE/N**

Fish market catch,
caper beurre noisette, sea purslane salsa

Organic Haye Farm roast beef, horseradish, jus

all served with Yorkshire pudding, roast potatoes & seasonal vegetables

SWEET

Hedgerow crumble,
vanilla pod custard **NG***

Raw cacao & tahini tart,
toasted coconut, coconut ice cream **SF/NG*/VE**

British cheese, pickles, relish fruit & crackers

N - nuts | **V** - vegetarian | **VE** - vegan | **SF** - refined sugar free

GF* - *no added gluten but may contain traces

£75 FOR 3 COURSES

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.