

TABLE D'HOTE MENU



STARTERS

Soup of the day, epi bread
Raised game pie, homemade branstons pickle.
Karma gin cured salmon, pickled cucumber & dill emulsion (£3 sup)
Mackerel, kohlrabi & horseradish
Mushroom pate, hedgerow jelly & melba toast



MAINS

Chicken breast, black garlic puree, wild mushrooms, tenderstem broccoli, jus
Lamb cutlet, crispy breast, braised rolled shoulder, baby carrots, kale, dauphinoise potatoes, jus (£7 sup)
Fish of the day, sauce jaquilliene, salt baked beets & samphire
8oz 'Aubrey Allen' Sirloin steak, confit plum tomato, mushroom, watercress & fat chips (£10 sup)
Butternut squash ravioli, Oxford blue and almonds



SIDES

House salad £5
Fat chips £5
Add parmesan and truffle £2
Add cheese £1
Skinny fries £5
Add parmesan and truffle £2
Add cheese £1
Buttered new potatoes £5
Seasonal vegetables £5



PUDDINGS

Sticky toffee pudding, walnut brittle, clotted cream
Syrup sponge, custard
Dart Chocolate tart, malted milk ice cream
Selection of house ice cream, wafer
British cheese, crackers, celery & chutney (£7 sup)

2 COURSES £28 • 3 COURSES £35

A discretionary 10% service charge will be added to your final bill.
Tailoring Experiences to you - your insights lead the way.
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WE CREATE... EXPERIENCES