

**SNACKS**

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| Brixham crab tartlets<br><i>Burnt grapefruit &amp;<br/>Smoked almond</i><br>7 | Rabbit tikka samosa<br><i>Mango &amp;<br/>yoghurt</i><br>7 | "Vegetable patch"<br><i>Truffled goat's curd &amp;<br/>Rye crackers</i><br>7 |
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**STARTERS**

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| Wye Valley asparagus<br><i>Asparagus &amp; wild garlic mousse - smoked lemon - sourdough - goats curd &amp; truffle</i>                    | 18   |
| "All of the spring chicken"<br><i>Balloutine of leg - smoked breast - liver parfait - chicken skin jam - red grape &amp; hazelnuts</i>     | 17   |
| Salad of Isle of Wight Heritage tomatoes<br><i>Cornish octopus - smoked red peppers &amp; almond - kalamata olive - sunflower gazpacho</i> | 17   |
| Jersey Royal potato salad<br><i>Devonshire smoked eel - spring onion - English wasabi - dashi</i>  | 16.5 |
| Tartare of Bathurst estate fallow deer<br><i>Heritage beetroot - blackcurrant - charcoal &amp; puffed buckwheat</i>                        | 16.5 |

**MAINS**

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| Sesame & soy glazed Creedy carver duck breast<br><i>Confit leg tart - apricot &amp; fennel - spiced duck jus - bitter leaves</i>         | 37 |
| Black garlic glazed Cotswold lamb rump<br><i>Braised shoulder &amp; wild garlic Kiev - broccoli - marinated anchovy - goat's curd</i>    | 36 |
| Slow cooked belly & crispy head of Paddock farm Tamworth pig<br><i>Roscoff onion - black pudding - Yorkshire rhubarb - rainbow chard</i> | 35 |
| Woodfired Cornish stone bass<br><i>Lobster tortellini - spring carrots - sea buckthorn - lobster bisque</i>                              | 35 |
| Truffled St Ewe's egg yolk raviolo<br><i>BBQ leek - celeriac - hazelnut dressing - crispy Spenwood</i>                                   | 33 |

**FROM THE GRILL**

Please see our board for this week's individually priced local meats to share, served with hand cut triple cooked chips, Caesar hispi cabbage, confit garlic mushrooms & peppercorn sauce.

**SIDES**

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| Dirty mash<br><i>Crisp shredded venison - sourdough crumb - deer gravy</i> | 7   |
| Woodfired cauliflower cheese<br><i>Truffle &amp; Spenwood</i>              | 7   |
| Confit garlic mushrooms<br><i>Mushroom XO</i>                              | 6.5 |
| Charred hispi cabbage<br><i>Kimchi mayonnaise - crispy onions</i>          | 6   |
| Hand-cut triple cooked chips   | 6   |

**DESSERTS**

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| "Tiramisu"<br><i>70% dark chocolate mousse - spent coffee ice cream - whipped tiramisu</i>                                  | 13   |
| "Rhubarb & custard"<br><i>Poached Yorkshire rhubarb - whipped vanilla custard - rhubarb sorbet - pistachio crumb</i>        | 13   |
| Earl grey crème brulee<br><i>Vanilla dressed apricots - apricot cake - apricot sorbet</i>                                   | 12   |
| Woodfired banana parfait<br><i>Caramelized white chocolate - popcorn sorbet - passionfruit</i>                              | 12   |
| Selection of Artisan English cheeses from our board<br><i>Spiced pear chutney - grapes - selection of homemade crackers</i> | 3 Cheeses for 15<br>4 Cheeses for 17<br>5 Cheeses for 19<br>6 Cheeses for 21 |

Please inform a team member should you have any allergies or dietary requirements.  
 A discretionary service charge of 12.5% will be added to your bill.  
 Caution: Be aware game items may contain traces of shot.