

## **Saturday 12th September**

### **DINNER**

#### **SNACKS**

- Sourdough Bread £3.5
- Gordal Olives £3.5
- House Pickles £4.5
- Radishes & Anchovy Cream £6
- Whipped Cod's Roe & Crackers £6
- Friggitelli Peppers & Romesco £6
- Broccoli & Blue Cheese Arancini £6.5
- Pork & Rabbit Rillettes £6.5
- Tempura Of Cod, Pickled Dulse & Tartare Sauce £7

#### **STARTERS**

- Yellow Courgette, Fresh Cheese & Herbs £10
- Roasted Delica Pumpkin, Comté Cream & Almonds £12
- Hogget Carpaccio, Pecorino, Sea Herbs & Juniper £13
- Mussels Marinières, Squid, Sweetheart Cabbage & Miso £14

#### **MAIN COURSES**

- Celeriac & Truffle Ravioli, Kohlrabi & Kale Pistou £19
- Cornish Hake, Sea Beet, Squid Ink & Yuzu Butter £27
- Partridge, Purple Sprouting Broccoli & Crab Apple Jelly £28
- Venison Pithivier, Sweet Potato, Girolles & Pickled Elderberries £30

#### **SIDES**

- 'Pineapple Tomato' Salad £5.5
- Cos Lettuce & Buttermilk Ranch Dressing £4.5

#### **DESSERTS**

- Wild Berry Granita & Fig Leaf Ice Cream £7.5
- Banana Parfait, Dulce De Leche & Sprinkles £8
- Milk Chocolate Cremeux, Hazelnut Biscuit & Olive Oil £8
- Young Comté, Sourdough Crackers, Beetroot & Fig Chutney £9

*If you have any allergies or require information on any allergens relating to dishes on our menu please ask a member of the team for more information.*