



RESTAURANT

DINNER

STARTERS

Chilled scallop cucumber, elderflower, lardo gf	22
Braised pig cheek smoked almond broad bean pesto, broccoli purée gf	22
Crab turnip, dill, crab dashi gf	18
Potato and lovage veloute jersey royal salad ve, v, gf	15
Pea & stracciatella tortellini truffle, guanciale v*	15

MAINS

Stuffed lamb saddle baby summer vegetables, artichoke purée, lamb and sherry sauce gf	55
Roast monkfish mussel and red pepper sauce, courgettes gf	32
Roast guinea fowl girolles, roscow onion, sweetcorn polenta gf*	35
Butter poached cod smoked pomme purée, brown butter chicken jus gf	28
Pot roast cauliflower fermented grains, pesto ve, v	20
Roast cabbage with garden herbs red cabbage hot & sour sauce ve, v, gf	20

SIDES

Buttered pomme purée v, gf	6
Beef fat chips gf	6
Scorched brassicas ve, v, gf	6
Spring salad & Horto dressing ve, v, gf	6

PUDDINGS

Rollright cheese date & walnut loaf, burnt apple ketchup v	14
Chocolate marquise tonka cream v, gf	12.50
Starwberry charlotte malt, white chocolate, strawberry v	12.50
Tiramisu dark chocolate, almond, disaronno ve, v, gf	12.50

(v) vegetarian, (ve) vegan, (gf) gluten free, (*) adaptable

It is the responsibility of the guest to advise us of any allergens or special dietary requirements. Allergen information relating to all our dishes is available however please note that although your meal is prepared with care, due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients. The nature of some of our ingredients means that some dishes may contain bones, shell or shell.

19.06.25