

# Menu

## Appetizers

Marinated olives {VE}	4
Sourdough, wild garlic pesto, cultured butter {V}	7

## Starters

Isle of Wight cured tomato, nasturtium pesto, pickled shallots {VE}	8
Cured Mackerel, compressed cucumber, dill, apple granita	9
Rabbit loin, pickled grape, pancetta, sage	10
Pork belly, salt and pepper squid, black garlic, pickled daikon radish	9
Wye Valley asparagus, crispy pheasant's egg, Jack by the hedge {V}	8

## Mains

Beef fillet, purple sprouting broccoli, pickled carrot, kohlrabi, ox cheek ravioli	28
Goosnargh chicken, charred corn, asparagus, ricotta dumplings, truffle	18
Halibut, artichoke, lemon verbena, pine nuts, cannellini beans	21
Lamb rump, aubergine, tzatziki, alliums, buckwheat	22
Custard tart, broad beans, spinach, jersey royal potatoes, Tunworth cream {V}	16
Harissa roasted cauliflower, chickpeas, tahini, freekeh {VE}	17

## Sides

Watermelon, capers, feta	4
Cumbrian air-dried ham, peach, mozzarella	6
Purple sprouting broccoli	4
Hand cut chips	4
Artichokes, creamed spinach	4