

# Menu

## Appetizers

Marinated olives {ve}	4
Sourdough, aged balsamic, cultured butter {v}	7

## Starters

Winter squash velouté, pumpkin seed, chilli oil, sourdough, cultured butter {v}	7
Goat's cheese agnolotti, Jerusalem artichoke puree, sage & artichoke crisps {v}	8
Gin cured Glenarm organic salmon, grapefruit, compressed cucumber, dill emulsion	10
Game terrine, damson & date chutney, red vein sorrel, sourdough croutons	8
Smoked mallard duck breast, chicory, fennel, orange salsa & rye crackers	9

## Mains

Venison loin, cavolo nero, bashed turnip & carrot, roe deer pie	26
Cornfed chicken, glazed parsnip, haggis bon bon, kale, pearl barley, pickled blackberries	18
Pork loin, salsify puree, sprout leaves, pancetta, black pudding croquette, confit potato	19
Daube of beef, oyster mushroom, caramelised onion puree, winter greens, celeriac mash	22
Cod loin, spiced chickpeas, rock samphire, Nduja sausage, lemon & chilli butter	21
Beetroot wellington, pickled walnut, glazed chantanay carrots, whipped potato {ve}	16
Porcini mushroom and spelt risotto, black truffle, aged parmesan {ve}	17

## Sides

Cavolo nero, spiced squash, toasted pumpkin seeds	4.5
Colcannon creamed potato	4.5
Purple sprouting broccoli	4.5
Hand cut chips	4.5
Celeriac mash	4.5
Rocket, pear & Parmesan	4.5

All our meat is responsibly sourced from outdoor bred livestock

All the fish we serve is sustainably sourced

Please turn over for allergen information