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

Roast Turkey crown, duck fat roast potatoes, roast root vegetables, sprout leaves, chestnut stuffing 18

Venison loin, cavolo nero, bashed turnip & carrot, roe deer pie 26

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 bread livestock

All the fish we serve is sustainably sourced

Please turn over for allergen information