

W I N T E R E V E N I N G D I N I N G



from THE DELI

Deli Platter N	£25.00
<i>A selection of our favourite Deli items, including Charcuterie & Cheese</i>	
Gordal Olives, Chilli Oil VE GF DF	£4.00
Bradwall Bakehouse Bread, Olive Oil, Balsamic, Herb Butter V	£6.00
Padron Peppers, Maldon Salt VE GF DF	£6.00
Spinach & Feta Gözleme V	£6.50
Chicken Liver Parfait, Truffle, Toasted Focaccia GFO	£6.50
Lebanese Hummus, Flatbread VE GFO DF	£6.00
Ham, Leek & Black Bomber Croquettes	£7.50
Sweet Potato & Sage Arancini, Tomato Sugo	£9.00
Baked Camembert, Caramelised Shallots, Cranberry V GFO	£14.00
Iberico Hand-carved 4yo Bellota Jamon 50g GF DF	£21.00

from THE GARDEN

½ doz Dorset Snails, Parsley & Garlic Butter GFO	£9.50
Alpine Rösti, Swiss Gruyère, Sunblushed Tomato Chutney GF	£8.50
Brown Lentil Falafel, Tahini VE DF	£7.50
Roasted King Oyster Mushroom, Jerusalem Artichokes VE GF DF	£8.00
Cauliflower Fritters, Pickled Onion, Harissa Mayonnaise VE DF	£6.50

from THE SEA

Maple Bacon Butter Tiger Prawns GFO	£12.00
Scallops, Calvados Cream, Apple & Celery GF	£15.50
Mackerel Fillet, Braised Leek, Judion Beans GF	£9.00
McNeil's Smoked Salmon, Crisp Sourdough, Beetroot Crème Fraîche, Capers GFO	£12.50
Halibut, Winter Nage, Seaweed GF DF	£11.00

from THE DAIRY

Goat Gouda, Chestnut Honey, Beetroot Remoulade N	£8.50
Pecorino, Truffle Honey, Roast Grapes N	£8.50
Delice de Bourgogne, Dottato Figs N	£8.50
Colston Bassett Stilton, 10 y/o White Tawny Nieport (50ml) N	£10.00

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from THE BUTCHER

Hay-Baked Wild Arley Boar, Mead Sauce, Polenta GF	£11.50
Venison Loin, Confit Carrot Purée, Pomme Anna GFO	£11.50
Roast Chicken Thigh, Spätzle, Sage Butter	£9.50
Beef Short Rib, Plum & Port, Beetroot Remoulade GF	£9.50
Warm Potted Confit Duck, Rosemary Palmier, Duck & Cherry Broth GFO	£10.00

from THE GODS

Centrepiece Drama for Sharing

Lamb Shawarma, Israeli Cous Cous Salad, Flatbread, Mint Yoghurt	£36.00
500g Ribeye of Cheshire Beef, Chestnut Mushrooms, Green Peppercorn Sauce, Truffle & Parmesan Triple Cooked Chips, Purple Sprouting Broccoli GFO	£58.50
Solomillo Tenderloin of Iberico Pork, Scorched Capricorn Goat's Cheese, Spring Greens, PX Glaze, Smoked Paprika Potatoes GFO	£42.50

De:SIDES

Purple Sprouting Broccoli, Tomato Sugo VE GF DF	£5.00
Chestnut Honey Roasted Roots V GF	£5.00
Triple Cooked Chips, Truffle & Parmesan	£6.00
Cavolo Nero VE GF DF	£4.00
'Beef & Butter' Roast Potatoes GF	£5.00

De:SSERTS

Cherry Posset, Kirsch Gel, Cocoa Meringue V GF	£7.50
Dark Chocolate Torte, Christmas Roasted Oranges VE DF	£7.50
Granny Smith Apple Crumble, Rhubarb Ice Cream V	£7.50
Affogato, Darkwoods Espresso, PX Sherry V	£8.50

Recommended dishes per person:
Hungry: 3, Hangry: 4, Hagrid: 5

GF = GLUTEN FREE, GFO = GF OPTION, Ve = VEGAN, V = VEGETARIAN,
DF = DAIRY FREE, N = CONTAINS NUTS

Please ask a member of staff for full details of allergen information.

