

APPETIZERS

Selection of Bread with House Butter **3**
Marinated Olives **3**

LAND PLATTER

Chicken Liver Parfait, Confit Duck & Pink Peppercorn Rillettes, Ham Hock Terrine, Toasted Sourdough & House Butter **14**

SEA PLATTER

Smoked Salmon, Mackerel Pate, Prawn Cocktail, Toasted Sourdough & House Butter **14**

EARTH PLATTER

Tomato Bruschetta, Mushroom Pate, Blacksticks Blue Curd Cracker, Toasted Sourdough & House Butter **14**

STARTERS

Celeriac Velouté, Celeriac Crisps, Chive Oil **6**
Seared Scallops, Caramelised Cauliflower, Curry Sauce **11**
Beetroot Cured Salmon, Sourdough Crumpet, Horseradish, Preserved Lemon **7**
Smoked Duck Breast, Whipped Parfait, Fig, Pickled Blackberries **8.50**
Classic Scotch Egg, Mustard Mayonnaise **6.50**
Pan Roasted Pigeon, Sweetcorn, Bacon Jam, Pigeon Jus **8.50**
Ham Hock Terrine, Homemade Piccalilli, Pineapple **7.50**
Whipped Chicken Liver Parfait, Fig, Blackberry Chicken Skin Crum **7**
Crispy Calamari, Paprika Tartar Sauce **7.50**
Oak Smoked Mackerel Pate, Sea Salt Croutes **6.50**
Garlic & Thyme Baked Camembert, Toasted Sourdough **7**
Balsamic Tomato Bruschetta **6**
Goats Cheese and Beetroot Tartlet, Sherry Vinegar Gel, Garden Herbs **7**
Confit Potato, Truffle Puree, Onion Ash **6.50**

MAINS

Pork Tenderloin, Glazed Pork Oyster, Jerusalem Artichoke, Hispi **22**
Chicken Supreme, Parmesan & Thyme Croquette, Heritage Carrots, Brassicas, Pancette Cream **18**
Braised Feather Blade of Beef, Hay Smoked Carrot, Pickled Turnips, Boulangère Potato **26**
Lamb Loin, Hasselback Potato, Smoked Aubergine, Kale, spiced Nut Crumb **24**
Venison Loin, Mulled Red Cabbage, Potato Wrapped Black Pudding, Blackberry **25**
Monkfish, Salt Baked Beetroot, Charred Leeks, Mussel Velouté, Dill Oil **20**
Pan Fried Sea Bass, Courgette, Confit Potato, Langoustine Bisque **18**
Butter Roasted Hake, Crushed Peas, Curry Sauce, Straw Potatoes **18**
Beetroot & Goats Cheese Risotto, Dressed Watercress ✓ **16**
Butternut Squash Pithivier, Burnt Onion Ketchup, King Oyster Mushroom ✓ **16**
Curried Cauliflower, Lentil Dhal, Coriander ✓ **16**
Potato Gnocchi, Napoli Tomato Sauce, Garden Herbs ✓ **16**

SIDES

Sea Salt Fries
Truffle & Parmesan Fries
Hasselback Potatoes with a Chive Crème Fraiche
Heritage Carrots
Brassicas, Dukkha
Mulled Red Cabbage

All
3.50

FROM THE GRILL

Flat Iron 10oz **19** | Sirloin 10oz **25**

Fillet 8oz **28** | Chicken Supreme **16**

All served with Roast Vine Tomatoes, Watercress & a Sauce

TO SHARE

Cote de Boeuf 35oz **65** | Chateaubriand **75**

Served with Roast Vine Tomatoes, Watercress, 2 Side Dishes & 2 Sauces

SAUCES: Peppercorn Sauce | Red Wine Sauce | House Butter

'SURF AND TURF'

Chargrilled 8oz Sirloin, Garlic Butter King Prawns, Roasted Vine Tomatoes, Watercress, Pomme Frites **27**

GOURMET BURGER

The Cross Guns 8oz Beef Burger, Crispy Shallots, Grilled Cheese, Truffle Mayonnaise, Pomme Frites **15**