



Starters

Guinea Fowl Terrine

Apricot Puree, Pumpkin Seed and Gouda Crackers, Tarragon Sour Cream £7.5

Breaded Ox Cheek

*Celery Root and Carrot Remoulade, Lambs Lettuce, Chefs Bread,
English Mustard Cream £8.5*

Scallop Cerviche

*Beetroot Gravalax, Horseradish Pana Cotta
Wasabi Mayo, Horseradish Crisps £8.95*

Cambridge Blue, Pear and Rocket Tart (v)

Pickled walnut and Fig Salad, Hazelnut Syrup £6.95

Mains

Venison Trio

*Fillet, Braised Haunch, Sausage
Quince Red Cabbage, Roasted Sprouts, Cranberry
Creamy Parsnip Mash, Light Chocolate and Cardamom Jus
£22.95*

Duck Duo

*Breast, Faggot
Pak Choi, Baby Fennel, Crispy Flat Bread, Fragrant Rice
Hoi Sin Bhaji, Hoi Sin Sauce
£19.95*

Pork Duo

*Loin Chop, Crispy Shoulder
Baby Carrots, Kale, Spelt, Polenta Parmentier,
Black Treacle Reduction
£16.95*

Halibut Fillet

*Battered Squid Rings
Eggplant and Mussel Caponata, Red Lentils
£20.95*

Scottish Loch Trout and King Prawns

*Baby Leeks, Giant Israeli Cous Cous, Sweet Potato
Pea and Lime Puree, Black Sesame and Chili Dressing
£18.5*

Porcini Mushroom and Wild Garlic Ravioli (v)

*Salsify, Spinach, Truffle Cream
£13.5*

Sides - Chef's Potato £3 - Vegetable Panache £3 - Garden Salad £3

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

WE CAN PROVIDE YOU WITH AN ALLERGEN INFORMATION SHEET