



## Starters

**Salad of Dorset crab** / spiced avocado / black radish / lemon oil £16

**Smoked Eel** / charred cucumber / beetroot / apple / horseradish £15

**Farm-House Terrine** / quince / chopped crackling / toasted sourdough £12

**Air-dried Beef salami** / truffle infused Lardo/ celeriac coleslaw / egg yolk puree £14

**Burrata mozzarella** / endive / pear / candied walnuts £12

## Main courses

**Pheasant** / miso glazed parsnips / cranberry gel / sprout tops / puffed wild rice £25

**Venison loin** / bubble squeak / caramelised cauliflower pure / blackberries / cocoa nibs £29

**Line caught wild Sea bass** / salsify / King oyster mushroom / roast lemon puree £29

**Wild Halibut** / potato puree / winter greens / nut brown butter / shrimps / caper £31

**Wild mushroom tart** / Jerusalem artichoke / truffle / parmesan £18

**Side orders:** Triple cooked chips / seasonal greens / Heritage beetroot salad £ 4.5

## Desserts

**Soft meringue** / burnt apple gel / pink pralines / custard £9

**Hazelnut financier** / Bramley apple / blackberries / Granny Smith sorbet £9

**Arctic Roll** / cheesecake / carrot / candied walnuts £9

**Chocolate ganache tart** / malt ice cream / Guinness gel £9

**Ice cream** / vanilla / honeycomb / today's flavour £5

**Sorbet** / clementine / lemon / today's flavour £5

**Selection of 5 French Cheese** / matured & supplied by Mons £15

Our food and drinks may contain nuts, derivatives of nuts or other allergens.

Please note that all our game is wild and may contain shot.

All caution has been taken to remove small bones and shell from fish and shellfish where appropriate but it is inevitable that some may still remain.

If you suffer from an allergy or food intolerance, please notify a member of staff, who will be pleased to discuss your needs with the Head Chef. Please be advised that all of our cheeses from Mons are unpasteurised.